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A
GUIDE
TO THE
ORCHARD AND FRUIT GARDEN;
OR
AN ACCOUNT
OF THE
MOST VALUABLE FRUITS
CULTIVATED IN GREAT BRITAIN.

~~~~~  
BY GEORGE LINDLEY, C. M. H. S.  
~~~~~

WITH ADDITIONS

OF ALL THE

MOST VALUABLE FRUITS CULTIVATED IN AMERICA,

With Directions for their Cultivation, Budding, Grafting and Propagation, Pruning
and Training of Standard, Open Dwarf and Espalier Fruit Trees,
Adapted to the Climate of the United States of America.

~~~~~  
BY MICHAEL FLOY, C. M. H. S.,  
GARDENER AND NURSERY-MAN, HARLEM, NEW YORK.  
~~~~~

A NEW EDITION ;

WITH AN

APPENDIX,

DESCRIBING MANY AMERICAN FRUITS NOT MENTIONED IN THE FORMER
EDITION.

NEW YORK:

J. C. RIKER, 129 FULTON STREET.

1846.

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P R E F A C E.

A new edition of the Guide to the Orchard being called for, it may be proper, in this place, to make a few remarks upon the design of its original publication, and the object steadily kept in view throughout these pages.

The work of Mr. Lindley was chosen for the basis and model of our undertaking, not because of any supposed inability to prepare an entirely original volume, for having pursued the business of a nurseryman in this city, with special attention to the cultivation of Fruit Trees, for the last forty years, and having been acquainted with the best European gardens and nurseries, the author had on hand an ample amount of material suitable for that purpose.

Nor were we ignorant of the fact that publications of a similar character are numerous, both in this country and in Europe ; and since the issuing of our first edition in 1833, in the United States especially, volume after volume has been issued from the press ; each professing to be an improvement on all others, and claiming attention on the assumed ground of superiority to its predecessors.

But, alas, for the state of horticultural, and, more especially, of pomological knowledge among us, if these jejune productions, with their multiplied inaccuracies and unphilosophical arrangements and classifications, are to be taken as its correct index. At one time we have the bold plagiarist, forgetful of his inverted commas, appropriating to himself the labors of another, and, like the ass in the lion's skin, betraying himself the moment his own voice is heard ; and anon, the catalogue compiler assumes the title of author, and after ransacking creation and his own ingenuity parades before the public, with a sounding title, a volume of words—words—words. He seems verily to think that the

larger the list of names, the greater the merit of his work ; and it is not wonderful that his descriptions of fruits are unintelligible to the reader, when it is known that by far the larger portion were perfectly unknown to the professed describer, and many of them indeed to every body else, seeing they exist only in the imagination of some nurseryman, from whose catalogue the names were copied. Again we have what may be styled the truly patriotic pomologist, whose aim it is, seeing ours is the finest country in the world, to *Americanize* everything. With him the Pears of Belgium, the Peaches and the Grapes of Italy and France, the Cherries, even the Goosberries of England, are not worthy to be compared with our own domestic productions ; with the seedlings, which have had the good fortune to spring into being on this side of the Atlantic, or even the chance-begotten fruit found by the way-side. Now we trust we are as patriotic as our neighbors, but this undervaluing of every thing European, while it may evince great love for country, unfortunately deprives us of fruits which in reality we cannot spare, unless, as is done by a recent authority, we adopt the petty meanness and unmanly subterfuge of concealing well known European fruits by changing their names, and then, by way of exposing our own folly and of indicating what is really meant, give the true, long known and well established name as a mere synonym.

It is unnecessary that we should be more specific or definite in this matter. Those who have been humbugged by the authors of either class to which we have alluded will have no difficulty in ascertaining to whom our remarks refer, while it will be neither edifying nor profitable to others to have further intimacy with them.

The peculiarities of Mr. Lindley's volume, which render it superior to all others on the subject, and which have given it, wherever known, the reputation of a standard work, are, in the first place, the exceeding accuracy of his nomenclature, the result of his own long practical study, and of facilities afforded him by the gardens of the Horticultural Society of London, where fruits of all kinds and from all quarters are cultivated, their characters noted, their fruits tested, and their merits or demerits fairly weighed. In no one of the sister sciences is there anything like the

confusion which has existed in this respect in this branch of Horticulture. The same fruit has been known in different countries, and in different sections of the same country, by different names, and hence it very frequently happens that the nurseryman who may be applied to, knows not what his customer means, even when he thinks himself very precise in naming the variety; and the purchaser, with the catalogue in his hand, is unable to select from the names before him the fruit which he is anxious to obtain.

In this respect the volume now in the hands of the reader has done much towards correcting this enormous evil, and we anticipate the day as not far distant when—the work of Lindley being the standard both in the old world and the new—this babel-like confusion will, in a great measure if not entirely, cease to exist.

As nearly allied to this merit of our author, we may mention his determined rejection of worthless and inferior fruits. Far from being actuated by that paltry ambition which seeks to swell the size of a book by incorporating therein every thing that has been seen or heard of, not to say *tasted*, he rigidly adheres to the principle of describing and thus seeking to perpetuate such fruits only as have at least one or more good qualities to recommend them. In the present edition we have been governed by the same principle; and with the exception of a few that we have not had time fully to describe and verify, have added descriptions of all the truly valuable fruits that have been introduced, or that have originated among us since the publication of the former edition. So that while on the one hand nothing worthless has found a place, we have omitted none that are truly valuable, and he who takes our edition of Lindley for his guide, will not be imposed upon by mere names, however pompous or high-sounding.

The exceeding pertinency of our author's descriptions, his accuracy and strictly correct phraseology, in which he exceeds all others who have written upon the subject, *facile princeps*—constitute another strong claim to the gratitude alike of the amateur and the practical cultivator. By strict attention to the peculiarities of any variety herein described, brief as many of the descriptions are—the reader will be, if not in all cases, enabled, at once, to call any fruit he may meet with by its proper name, in no danger of being impos-

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- Van Mons Arb.* { Catalogue Descriptif Abrègè; contenant une
Van Mons Cat. { Partie des Arbres Fruitiers qui, depuis 1798
 jusqu'en 1823, ont formé la Collection de J.
 B. Van Mons.

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A
GUIDE
TO THE
ORCHARD AND FRUIT GARDEN.

PART I.
DESCRIPTION OF FRUITS.

CHAPTER I.
ALMONDS.

1. COMMON ALMOND.

Amande Commune.

The nuts of the common almond are about one inch and a quarter long, with a hard smooth shell, containing a kernel of little value in comparison with some others. It is the most common in France, and the young plants from it are used for stocks to bud peaches upon.

2. HARD SHELL SWEET ALMOND.

Amande douce à Coque dure.

The nuts of these are large, full one inch and a half long, smooth, and of a dull colour: the shell is thick and hard, the kernel small, and not high flavoured.

This is an improved variety of the former, and differs from it only in having larger fruit. It is a preferable sort for stocks, and used by the more careful of their gardeners.

3. SOFT SHELL SWEET ALMOND.

Amande douce à Coque tendre.

Much resembles the last in appearance and colour, but it has a tender shell; one side is usually straight, and the other rounded.

This sort is budded upon the others, and is grown in gardens to produce the young almonds, which in France are eaten fresh in July, the kernel being sweet and well flavoured.

4. LADIES' FINGER SWEET ALMOND.

Amande des Dames.

This is eaten dry, and cultivated as an article of commerce, in the southern parts of France.

The nut exceeds an inch in length, is of an oval shape, and thicker in proportion than the others; the shell being light-coloured, porous, and tender; the kernel plump, rich, and sweet.

5. SULTANA SWEET ALMOND.

Amande Sultana.

This resembles the *amande des dames*, but is smaller.

6. PISTACHIA SWEET ALMOND.

Amande Pistache.

Is similar to the last, but still smaller.

The two last varieties are peculiar to the south of France, and are not in general cultivation.

7. PRINCESS THIN SHELL SWEET ALMOND.

Amande Princesse.

This approaches to the *amande des dames* in its qualities and size, but has a much thinner shell, which is rough externally, appearing as if the outer part were removed.

8. BITTER ALMOND.

Amande Amère.

Of this, which is the bitter almond, there are several varieties, differing in the size of their nuts, which are dark coloured, with hard shells, and bitter kernels.

Propagation and Cultivation.

All the varieties of the almond in this country may be propagated by budding them upon the muscle stock, in the same manner as directed for peaches and nectarines.

Being natives of Barbary, their cultivation for the purpose of obtaining fruit, cannot be expected to be successful, unless the trees are trained against an east or south-east wall.*

* Almonds Nos. 1, 2, and 8, are perfectly hardy, and will stand our most severe frosts without injury. Nos. 3, 4, 5, 6, and 7, are more tender; our winters generally kill the young branches, and sometimes the whole tree. They will, therefore, require protection during the winter. I have cultivated them for many years, but could never get them to fruit well; under glass, or trained as espaliers in a vinery, there is no doubt they would answer well, or they may be trained on a good south wall or close board fence, and protected with a covering of mats during the winter. As respects their cultivation, the sweet almonds ought either to be budded on the hard shell almond stocks, or on plum stocks, which are more durable; the plum stock ought first to be budded with the almonds Nos. 1 or 2, and the next year they should be budded with the sweet almonds, working them on the young shoot of the almond near the bottom; the shoots of the sweet almonds are small and delicate, and would not readily take at once on the plum stocks; but by this

CHAPTER II.

A P P L E S.

SECT. I.—*Summer. Round, or nearly so.*

1. BOROVITSKY. *Hort. Soc. Cat. No. 94. ; Pom. Mag. t. 10.*

Fruit middle-sized, roundish, and rather angular. *Eye* seated in a rather large cavity, and surrounded by a few small plaits. *Stalk* about an inch long, inserted in a deep and rather wide cavity. *Skin* pale green on the shaded side, sometimes broken by a silvery appearance of the epidermis; on the sunny side, striped with crimson red on a ground of paler red; rather transparent. *Flesh* white, firm, juicy, with a sweet, brisk, sub-acid, very pleasant flavour.

An early dessert fruit, ripe the middle of August. This beautiful apple was sent from the Taurida Gardens, near St. Petersburg, to the Horticultural Society of London, in 1824.

2. EARLY JULIEN. *Hort. Trans. Vol. iv. p. 216.*

Fruit middle-sized, of an irregular globular form, with several ribs or angles on the sides, which become quite prominent round the eye. *Skin* of a pale yellow, without any mixture of colour. *Flesh* approaching to yellow, firm and crisp, with a pleasant brisk juice, having much the highest flavour of any of the very early apples.

A Scotch dessert apple, ripe the beginning and middle of August.

3. IRISH PEACH APPLE. *Hort. Soc. Cat. No. 740. ; Pom. Mag. t. 100.*

Early Crofton. *Hort. Trans. Vol. iii. p. 321. and 453.*

Fruit middle-sized, depressed, globular, obtusely angular. *Eye* nearly closed by the segments of the calyx. *Stalk* short, not deeply inserted. *Skin* marked with brownish red, intermixed with some streaks of deeper red; the shaded side yellowish green, sprinkled with small brown dots. *Flesh* white, tender, juicy, rich, and very highly flavoured.

A dessert apple, ripe in August.

4. JUNEATING. *Ray (1688), No. 1. Langley Pom. t. 74. f. 2.*

double mode of working, they will answer. The buds should be protected during the winter, and the next spring the trees headed down to the bud, and planted out as above to remain.

Am. Ed.

Fruit small, round, somewhat flattened at both ends, about one inch and three quarters in diameter, and one inch and a half deep. *Eye* small, with a closed calyx in a depressed wrinkled basin. *Stalk* slender, three quarters of an inch long, inserted in a small narrow cavity. *Skin* pale yellow, with a slight pale tinge of red on the sunny side. *Flesh* crisp, but soon becomes mealy. *Juice* a little sugary, with a slight perfume.

Ripe the end of July and beginning of August.

5. MARGARET. *Miller*, No. 2.

Magdalene. *Ray* (1688), No. 2.

Fruit below the middle size, two inches and a quarter in diameter, and two inches deep, slightly angular on its sides. *Eye* small, with a closed calyx, placed in a narrow basin, surrounded by several unequal plaits. *Stalk* short, slender, in a funnel-shaped cavity, even with the base. *Skin* pale yellow, with numerous small pearl-coloured imbedded specks, and slightly tinged with orange on the sunny side. *Flesh* white, very crisp and tender. *Juice* plentiful, saccharine, and highly perfumed.

A dessert apple of first rate excellence, from the middle of August to the end.

This is the true *Margaret* apple of MILLER, and has been in our gardens since the time of RAY, in 1688; but it is not the Margaret of Forsyth, and of many collections of the present day (See No. 13). The tree is readily known from every other variety of apple, by its upright growth, by its short erect branches, and by the excessive pubescence of its leaves.

6. OSLIN. *Hort. Soc. Cat.* No. 715.; *Pom. Mag.* t. 5.

Oslin Pippin. *Nicol Ed.* 4. p. 164.

Oslin, or Arbroath Pippin. *Forsyth. Ed.* 7. p. 119.

Orgeline, or Orjeline. *Ib. Ed.* 5. p. 119.

Fruit roundish, depressed, without angles. *Eye* rather prominent, with a few moderately sized plaits. *Stalk* short, thick, not deeply inserted. *Skin* very thick and tough, pale bright lemon colour when fully ripe, intermixed with a little bright green, and sprinkled with numerous spots of the same. *Flesh* inclining to yellow, firm, crisp, juicy, very rich, and highly flavoured.

Ripe about the middle of August, and very excellent.

7. RED ASTRACAN. *Hort. Trans.* Vol. iv. p. 522.; *Pom. Mag.* t. 123.

Fruit rather above the middle size, roundish, slightly an-

gular. *Eye* in a tolerably deep basin, surrounded by a few knobby protuberances. *Stalk* short, deeply inserted. *Skin* greenish yellow in the shade, deep crimson on the exposed side, and over great part of the surface spotted with russet, with a little coarse russet surrounding the stalk. The greatest part of the red colour is covered with a delicate white bloom like that of a plum, which gives it somewhat the appearance of a peach. *Flesh* white, crisp. *Juice* abundant, with a rich saccharine acid, but soon becomes mealy.

Ripe about the middle of August.

This very beautiful apple was imported from Sweden, and first fruited by William Atkinson, Esq. of Grove End, Paddington, in 1816. Fruit of it was exhibited at the Horticultural Society, in 1820.

8. RED QUARENDEN. *Hooker Pom. Lond.* t. 13.

Devonshire Quarenden. *Hort. Soc. Cat.* No. 822. *Pom. Mag.* t. 94.

Sack apple, *Hort. Soc. Cat.* No. 1012. according to the *Pom. Mag.*

Fruit below the middle size, oblate, or round, and depressed, the outline tolerably regular. *Eye* slightly or not at all depressed, entirely closed by the long segments of the calyx, and surrounded by little knotty protuberances. *Stalk* thick, rather short, deeply inserted. *Skin* of an uniform deep rich crimson, with numerous green dots intermixed; greenish on the shaded side. *Flesh* greenish white; when newly gathered, crisp, very juicy, mixed with a most agreeable acid.

Ripe in August, and will keep till the end of September. It is very much and very justly esteemed.

9. SPRING GROVE CODLIN. *Hort. Trans.* Vol. i. p. 197. t. 11.

Fruit of the usual codlin shape, about three inches in diameter at the base, and two inches and three quarters deep, slightly angular on its sides, and tapering to a narrow crown. *Eye* closed by broad, short segments of the calyx, slightly sunk in a narrow, oblique, plaited hollow. *Stalk* rather short, not protruding beyond the base. *Skin* pale greenish yellow, tinged with orange on the sunny side. *Flesh* greenish yellow, tender. *Juice* saccharine, with a mixture of acid, and a very slight perfume. It is ready for tarts in July, and will keep till October or November.

The Spring Grove Codlin was first brought into notice by Sir Joseph Banks, in a communication to the Horticultural Society of London, read April 3, 1810.

10. SUMMER GOLDEN PIPPIN. *Hort. Soc. Cat. No. 393. Pom. Mag. t. 50.*

Fruit small, roundish-oblong, flattened at both ends. *Eye* in a wide, shallow, even hollow. *Stalk* short, inserted in a middle-sized cavity. *Skin* very smooth and shining; on the side next the sun bright yellow, tinged a little with orange, which gradually fades away on the shaded side into a pale lemon colour, and marked throughout with pale scattered dots. *Flesh* whitish, firm, very juicy, sweet and agreeable, without perfume.

Ripe the end of August, and will keep ten days or a fortnight.

A very beautiful and excellent little dessert apple.

11. WHITE ASTRACAN. *Hort. Soc. Cat. No. 23. Pom. Mag. t. 96.*

Glace de Zélande. *Hort. Soc. Cat. No. 366.*, and of foreign gardens, according to the *Pom. Mag.*

Transparent de Moscovie. *Ib.* according to the *Pom. Mag.* and the *Hort. Cat.*

Pyrus Astracana, *De Cand. Prod. Vol. ii. p. 635.*

Fruit middle-sized, roundish, angular on the sides, and ribbed at the apex. *Eye* depressed in a small hollow. *Stalk* thick, and very short. *Skin* smooth, with a few faint streaks of red on the sunny side, and covered with a white bloom. *Flesh* snow-white, often transparent in part, tender, juicy, crisp, very pleasant and delicate.

Ripe in August, and will keep good for only a few days. It is a hardy tree, and a very good bearer. It has been introduced from Russia, where it is said to grow wild about Astracan, and was first brought into notice by William Atkinson, Esq. of Grove End, Paddington.

SECT. II.—*Summer. Conical or oblong.*

12. DOCTOR HELSHAM'S PIPPIN. *G. Lind. Cat. 1815.*

Fruit middle-sized, more long than broad, eight or nine inches in circumference, a little angular on the sides. *Eye* small, in a rather wide and oblique basin. *Stalk* half an inch long, deeply inserted. *Skin* yellowish green, with several reddish spots; on the sunny side of a fine clear red. *Flesh* white. *Juice* sweet, with a slight aromatic flavour.

Ripe in August and beginning of September.

The branches of this tree droop in the manner of a Jargonelle Pear. It is an abundant bearer, and deserves cultivation.

The original tree, which is a large one, was raised by the late Dr. Helsham, and is now growing in the garden of Mr. Etheredge, of Stoke Ferry, in Norfolk.

13. EARLY RED MARGARET. *Hort. Soc. Cat.* No. 588. *Pom. Mag.* t. 46.

Margaret Apple. *Langley. Pom. Lond.* t. 74. f. 1.

Red Juneating. } According to *Hort. Soc. Cat.* No.

Early Striped ditto. } 588.

Early Red Juneating. *Hort. Soc. Cat.* No. 504.

Eve Apple. *Of the Irish Gardens*, according to the *Hort. Soc. Cat.*

Margaretha Apfel. } *Of the Germans*, according to
Rother Jacob's Apfel. } the *Pom. Mag.*

Fruit below the middle size, roundish oblong, rather angular, tapering a little to the crown. *Eye* contracted, plaited. *Stalk* short, thick. *Skin* greenish yellow, richly and closely streaked with deep red. *Flesh* white, juicy, breaking, sub-acid, very rich and agreeable, without any perfume or spicy flavour.

Ripe the beginning and middle of August.

A very good early apple, but soon grows mealy.

14. RED CALVILLE.

Calville d'E'té. *Duhamel* 1. t. 1.

Calville Rouge d'E'té. *Hort. Soc. Cat.* No. 131.

Fruit middle-sized, somewhat cordate or conical, having alternately large and small angles terminating in the crown, which is narrow and pointed: about one inch and three quarters in diameter, and two inches deep. *Eye* narrow, prominent, surrounded by large plaits. *Stalk* half an inch, rather stout, inserted in a regular and rather deep cavity. *Skin* pale red, but of a deep colour, and shaded with deeper streaks on the sunny side. *Flesh* white, slightly tinged with red next the core. *Juice* not plentiful, but pretty well flavoured.

Ripe in August and September.

15. REVELSTONE PIPPIN. *Hort. Trans.* Vol. iv. p. 522.

Fruit middle-sized, somewhat angular on the sides, the angular protuberances uniting round the eye in large knobs. *Stalk* short and thick, inserted in a very regular cavity. *Skin* greenish yellow, thickly sprinkled with yellow russety spots, and nearly covered with a bright red. *Flesh* yellow, firm. *Juice* not plentiful, but sweet, and of a very good flavour.

Ripe the end of August and beginning of September, and will not keep long.

16. SUGAR-LOAF PIPPIN. *Hort. Soc. Cat.* No. 1078. *Pom. Mag.* t. 3.

Dolgoi Squoznoi. *Hort. Soc. Cat.* No. 254., according to the *Pom. Mag.*

Fruit ovate or oblong, generally tapering to the eye, which is much hollowed, with a few slight plaits. *Stalk* about an inch long, inserted in a deep, regular cavity. *Skin* a very clear light yellow, with a few greenish dots; yellow on the sunny side, and becoming nearly white when fully ripe. *Flesh* whitish, firm, crisp, very juicy, with a most agreeable, lively, sweetish sub-acid flavour.

An excellent summer apple, ripe the beginning of August, but if kept above a week or ten days it becomes soft and mealy.

This appears to be of Russian origin, having been sent from the Taurida Gardens, at St. Petersburg, to the Horticultural Society, London, under the name of Dolgoi Squoznoi, two Russian words, *dolgoi*, signifying long, and *squoznoi* transparent.

SECT. III.—Autumnal. Round, or nearly so.

17. BERE COURT PIPPIN. *Hort. Trans.* Vol. v. p. 400.

Fruit about the middle size, resembling a large and well formed Nonesuch, but rather less flattened. *Stalk* slender and deeply inserted. *Skin* pale yellow, beautifully variegated with broken stripes of red. *Flesh* crisp, very juicy, with a high flavoured acidity. It does not keep late, but is a most valuable apple for the kitchen while it lasts.

Raised by the Rev. Dr. Symonds Breedon, in his garden at Bere Court, near Pangbourne, in Berkshire, and exhibited at the Horticultural Society, London, October 15, 1822.

18. CALVILLE ROUGE DE MICOUD. *Hort. Trans.* Vol. v. p. 242.

Fruit of the first crop, depressed, spherical, nearly three inches in diameter, and about two inches deep; three, or more frequently four slight ridges divide it lengthways, and give it a somewhat square outline. *Stalk* moderately thick, rather long, placed in a funnel-shaped cavity. *Eye* placed in the bottom of a hollow, scooped out like a funnel, and larger than that in which the stalk is placed, the divisions of the calyx remaining in part when the fruit is ripe. *Skin* of a very deep, dull red on the side next the sun, but less intense on the shaded side, where it is streaked by a few lines, and

spots of a pale red. It is tough, adhering firmly to the flesh, of an austere taste. *Flesh* yellowish white, fine, breaking with a crystalline appearance, juicy. *Juice* sweetish acid, and agreeably perfumed.

Its maturity commences about the middle of July, and continues with little interruption, till November. The fruit of April-flowering ripen mostly in August, and are usually eaten during harvest. Those of the second flowering succeed the first, and may be brought to table till the end of October; they are quite as good as the first, but are not bigger than a hen's egg. The fruit of the latter flowerings are not bigger than a Pomme d'Api; nevertheless, when they are stopped in their growth by the frost, they may be placed in the fruit-room, where they ripen very well, and keep till November. This is eaten raw; but if roasted it acquires a delicate and sweet flavour, and it is also very agreeable when stewed.

Mons. André Thouin, from whom the above is taken, has given an interesting account of this singular apple. The original tree, which bears three thousand apples annually, is growing on the farm of the Baroness de Micoud, which lies near La Charité sur Loire, in the department of the Nièvre. The first flowering takes place in April, the second in June; the tree then ceases for a time to produce flowers. The third and succeeding flowerings take place in August, September, October, and November, when they are stopped by the severity of the frost. It is necessary to remark, that the last flowerings are much less abundant than the two first, and the fruit which they produce is small, and imperfectly ripened. The blossoms are produced in corymbs of twelve or fifteen flowers in the first season of blossoming, but only from five to nine in the succeeding seasons. The colour of the corolla is white, tinged with rose-coloured stains, especially on the edge of the petals.

Mons. Thouin very justly remarks, "that the dense, dark green, shining foliage during three-fourths of the year, enamelled with numerous bunches of delicate rose-coloured blossoms, and scattered over with fruit of diversity of colour, render it a most interesting object of cultivation, especially as an ornament to our lawns and shrubberies, producing an effect not less novel than agreeable."

19. CHRISTIE'S PIPPIN. *Hort. Soc. Cat.* No. 155.

Fruit middle-sized, shaped like a flattish Nonesuch, about two inches deep, and two inches and a half in diameter, quite

round, without angles. *Eye* small, closed by a short calyx, moderately sunk, in a very even circular basin, perfectly free from plaits. *Stalk* short, slender, rather deeply sunk, not protruding beyond the base. *Skin* pale greenish yellow, becoming bright yellow when highly ripened, marbled and streaked with red on the sunny side, like the Nonesuch. *Flesh* pale yellowish white, tender. *Juice* rather thin, smart, slightly saccharine, and of a very pleasant flavour. A culinary apple in October and November.

This apple has very much the appearance of a small Nonesuch, from which it has probably originated. Its branches are spurred in the same manner, and it bears equally as well and as soon. A great many trees of it have lately been planted by the kitchen gardeners in the neighbourhood of London.

20. COBHAM APPLE. *Hort. Soc. Cat.* No. 166.

Fruit above the middle size, about two inches and three quarters deep, and three inches and a quarter in diameter; somewhat irregularly round, with a few obtuse angles reaching to the crown, which is rather narrow and depressed. *Eye* small, closed by the segments of the calyx. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* dull yellowish green, dashed on the sunny side with faint red, intermixed with light russet. *Flesh* crisp, pale yellow. *Juice* saccharine and aromatic.

A dessert apple from Michaelmas to Christmas. Cultivated in Kent under this name. I received specimens of this apple from Mr. Kirke of Brompton, in 1819.

21. COLE APPLE. *Hort. Soc. Cat.* No. 190. *Pom. Mag.* t. 104.

Scarlet Perfume. *Of some collections.*

Fruit above the middle size, about three inches and a quarter in diameter, and two inches and a quarter deep, angular in a slight degree, with a wide eye, mostly closed by the segments of the calyx. *Skin* deeply stained, and streaked with crimson, slightly russeted, with a small portion of it showing through. *Stalk* woolly, sometimes inserted beneath a deep lip protruding into the cavity of the base. *Flesh* white, firm, juicy, sweet mixed with acid, little perfumed, very rich and agreeable.

A very excellent autumn dessert apple, in perfection about the end of August, and will keep sound till Christmas. It is a healthy, hardy variety, but better adapted for dwarfs than for standards.

22. EMPEROR ALEXANDER. *Hort. Trans.* Vol. ii. p. 407. t. 28.

Alexander. *Hort. Soc. Cat.* No. 6.

Aporta. According to the *Hort. Cat.*

Fruit very large, somewhat cordate, tapering from the base, which is broad, to the crown, where it is small and narrow. *Eye* large, and deeply seated in a perfectly smooth round basin. *Stalk* three quarters of an inch long, not protruded beyond the base. *Skin* greenish yellow, slightly streaked with red, but on the sunny side beautifully marbled, and streaked with bright red and orange. *Flesh* yellowish white, crisp, and very tender. *Juice* sugary, and of a rich aromatic flavour. An autumnal dessert apple from October till nearly Christmas. An excellent and valuable fruit.

Some fruit of this apple were imported from Riga by the late Mr. Lee, in January, 1817, one of which measured five inches and a half in diameter, four inches deep, sixteen inches in circumference, and weighed nineteen ounces. From this fruit the drawing above referred to in the *Hort. Trans.* was taken.

23. FLOWER OF KENT. *Hort. Soc. Cat.* No. 338.

Fruit rather large, somewhat flat, irregularly ribbed on its sides. *Eye* small and contracted, surrounded by prominent angles extending from the ribs. *Stalk* three quarters of an inch long, lengthened beyond the base. *Skin* dull yellow or olive on the shaded side; of a muddy brown, tinged with bright red streaks, when exposed to the sun. *Flesh* greenish yellow, with a pretty good juice. A good culinary apple from Michaelmas to Christmas.

Specimens of this apple were sent me from Mr. Kirke of Brompton.

24. FRANKLIN'S GOLDEN PIPPIN. *Hort. Soc. Cat.* No. 383. *Pom. Mag.* t. 137.

Sudlow's Fall Pippin. *Hort. Trans.* Vol. iv. p. 217. according to the *Pom. Mag.*

Fruit middle-sized, oval, rather broadest at the base. *Eye* slightly sunk in an even hollow, surrounded by very minute plaits, generally closed by the segments of the calyx. *Stalk* short, slender, in a deep cavity. *Skin* bright deep yellow, somewhat scabrous, with a tinge of green, sprinkled with numerous gray and dark-coloured specks or spots. *Flesh* pale yellow, crisp, tender. *Juice* rich, of a poignant aromatic flavour. A most excellent autumnal dessert apple, from Michaelmas to Christmas.

This appears to be of American origin, and was imported by Mr. Sudlow from the United States, as appears from the statement in the Transactions of the Horticultural Society above alluded to in 1819. Its introduction, however, was previously to this, and cannot have been later than 1805 or 1806.

25. FRANK RAMBOUR. *Switzer.*

Rambour Franc. *Duh.* Vol. i. 28. t. 10.

Rambour Gros. *Hort. Soc. Cat.* No. 844.

Fruit large, of a flattish and somewhat irregular figure, about two inches and a half deep, and three inches and a quarter in diameter. *Eye* rather large, with a long connivent calyx, deeply sunk in an irregularly angled basin. *Stalk* short, deeply inserted. *Skin* pale yellow, with a few stains of red on the sunny side, and a little russety in the cavity round the stalk. *Flesh* rather soft, with a slightly acid juice. A good culinary apple in October and November.

26. GOLDEN PIPPIN. *Ray* (1688), No. 9. *Pom. Heref.* t. 2.

Pépin d'Or. *Knoop. Pom.* 54. t. 9.

Fruit small, perfectly round in its outline, without any angles on its sides, generally from an inch and a half to two inches, both in its depth and diameter. In young and vigorous trees its size will be more, and of a greater length; but on old trees, which are in health, the size will be less, and shorter than its width. *Eye* small, in an even shallow basin. *Stalk* one inch long, slender. *Skin* bright yellow, or gold colour, interspersed with several gray russetty specks on the sunny side, and full of minute, pearl-coloured, imbedded specks. *Flesh* pale bright gold colour, crisp. *Juice* rich, saccharine, of the most delicious flavour of any apple we possess, if in high perfection.

The Golden Pippin, one of the most celebrated and esteemed apples of this or perhaps any other country, has been considered by some of our modern writers on pomology to be in a state of decay, its fruit of inferior quality in comparison to that of former times, and its existence near its termination. I cannot for a moment agree with such an opinion, because we have facts annually before our eyes completely at variance with such an assertion. Any person visiting Covent Garden or the Borough markets during the fruit season, and indeed any other large market in the southern or midland counties of England, will find specimens of fruit as perfect and as fine as any which have been either figured or described by any

writer whatever, either in this or any other country. In favourable situations, in many parts of the country, instead of the trees being in a state of rapid decay, they may be found of unusually large size, perfectly healthy, and their crops abundant; the fruit perfect in form, beautiful in colour, and excellent in quality.

Ripe in October, and will keep two months, or till past Christmas.*

27. HAWTHORNDEN. *Hort. Soc. Cat.* No. 440. *Pom. Mag.* t. 34.

White Hawthornden. *Nicol's Fr. Gard.* p. 256. According to the *Pom. Mag.*

Fruit above the middle size, rather irregularly formed, generally about three inches in diameter in one direction, and three inches and a quarter in another. When this irregularity happens, for it is not always the case, it arises from a broad protuberant rib, which extends from the base to the crown. This has occasioned the Hawthornden to be represented in the figure quoted above as having a cleft on its side; but neither this nor yet any other *apple* has one naturally. Sutures, or channels in fruit, are no where to be found, except in those which are termed *drupaceous*, or stone fruit. Its depth is from two inches and a quarter to two inches and a half. *Eye* rather small, with a converging calyx, rather deep, and surrounded by a few obtuse plaits. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* very smooth, white, of a very pale greenish yellow, sometimes a little tinged with a blush on the sunny side towards the base. *Flesh* white. *Juice* plentiful, and well flavoured.

An excellent culinary fruit from Michaelmas to Christmas. This is a very valuable apple, and a most excellent bearer. The extreme buds are mostly blossom buds, which occasion the branches to become pendulous when the fruit is fully grown. It is said to have originated at Hawthornden, near Edinburgh, where Drummond the poet was born.

28. HOARY MORNING. *Hort. Soc. Cat.* No. 455. *Pom. Mag.* t. 53.

* The English Golden Pippin grows with delicate small shoots, and is not calculated for an orchard; but if properly managed, it makes a beautiful espalier tree, and is an abundant bearer; the fruit is small, but handsomely shaped, the flavour excellent, and not inferior to any raised in Europe. In this country it should be grafted on paradise stocks, and planted in rather a shady part of the garden, or at least not exposed to the full sun, and trained in the fan shape. The apple is not much known in this country; the kind called here Golden Pippin, is a very different fruit.

Am. Ed.

Dainty Apple. *Hort. Soc. Cat. No. 234.*, according to the *Pom. Mag.*

Fruit rather large, round, depressed, angular, with a very small close-plaited eye. *Stalk* generally rather short, in a wide cavity. *Skin* covered with a fine bloom, with broad, broken, irregular stripes of red next the sun, and paler and more distant marking of the same kind in the shade. *Flesh* firm, yellowish white, occasionally tinged with pink next the skin, with a rich and brisk flavour.

A culinary apple from Michaelmas till Christmas. A very handsome and useful kind.

29. **HUGHES GOLDEN PIPPIN.** *Hooker, Pom. Lond. t. 26. Pom. Mag. t. 132.*

Hughes's New Golden Pippin. *Forsyth, p. 108.*

Fruit below the middle size, round, slightly flattened at the eye and stalk. *Eye* large, open, sometimes almost level with the top, but generally in a shallow depression, surrounded by a few plaits. *Stalk* short, thick, inserted in a very slight cavity, or frequently not at all sunk, but forming a knob projecting on the base of the fruit. *Skin* yellow, thickly set with green spots and small russetty specks, and tinged with green around the stalk. *Flesh* yellowish, firm, juicy, with a rich, agreeable, sharp flavour.

A very neat and most excellent dessert apple, from October till January.

30. **KERRY PIPPIN.** *Hooker, Pom. Lond. t. 20.*

Kerry Pippin. *Pom. Mag. t. 107. Hort. Trans. Vol. iii. p. 454.*

Fruit middle-sized, oval, flattened at the eye, round which are small regular plaits. *Stalk* short, sometimes thickened and fleshy, inserted in a contracted cavity, with a projection of the fruit on one side; one or more sharp ridges or lines are almost always distinguishable from the eye to the stalk. *Skin* pale straw colour, mixed with a deeper yellow, streaked and marbled with red, highly polished. *Flesh* yellow, crisp, tender, juicy, sugary, and high flavoured.

An excellent dessert apple from September till November. This has been long known in the county of Kerry, in Ireland, where it is esteemed one of their best dessert apples. It is very deserving of cultivation, and succeeds best grafted on the *Doucin* stock, and trained in the garden as an espalier.

31. **KIRKE'S GOLDEN PIPPIN.** *Hort. Soc. Cat. No. 386.*

Fruit small, formed with the most perfect regularity of outline, a little more long than broad. *Crown* quite flat.

Eye large, in proportion to the size of the fruit, but very shallow, surrounded by a fine thin russet. *Skin* pale green on the shaded side ; on that exposed to the sun, of a very pure, clear yellow, free from specks. *Flesh* pale greenish yellow, firm, crisp. *Juice* abundant, saccharine, and highly flavoured. A dessert apple from Michaelmas to Christmas.

This is a very beautiful little fruit, raised a few years ago from a seed of the old Golden Pippin, by Mr. Kirke, in his nursery at Old Brompton, near London, and is highly deserving of cultivation. Like all other Golden Pippins, it is too tender for an orchard tree in cold situations. It succeeds best when grafted upon the *Doucín* stock and planted in the garden.

32. NONESUCH. *Hort. Soc. Cat. No. 677.*

Nonsuch. *Forsyth Ed. 3. 121.*

Langton Nonesuch. *Hanbury.*

Fruit middle sized, of a very regular round figure, and free from angles on its sides, about two inches and a half in diameter, and two inches and a quarter deep. *Eye* small, with a short, closed calyx, in a very regular, rather shallow, saucer-shaped basin, without plaits. *Stalk* short, slender, inserted in a shallow cavity, seldom projecting beyond the base. *Skin* pale yellow, spotted and marbled with orange, with numerous broken stripes and patches of brick-red on the sunny side. *Flesh* white, soft, and tender. *Juice* plentiful, a little saccharine, and slightly perfumed. A handsome dessert apple from Michaelmas till nearly Christmas. RAY has a *Nonsuch* Apple, in 1668 ; but, as he has placed it among his winter or keeping apples, it is not certain whether that is the same as this.

33. OAKE'S APPLE. *Hort. Soc. Cat. No. 698.*

Fruit middle sized, round, a little irregular in its outline, having two or three obtuse ribs swelling and lengthening one of its sides more than the other, about three inches in diameter, and two inches and a quarter deep. *Eye* small, nearly closed by the short segments of the calyx, rather deeply sunk in an irregular, uneven basin. *Stalk* very short, thick, wholly inserted within the base in a narrow cavity. *Skin* thick, pale green, with several imbedded white dots, and slightly marked with many short, broken streaks of pale brown, with russetty specks on the sunny side, particularly in the crown and round the eye. *Flesh* rather soft, greenish white, with a slightly saccharine juice, but not much flavour.

A culinary apple in November and December, described

from a fruit grown in the Horticultural garden at Chiswick in 1830.

34. PADLEY'S PIPPIN. *Hort. Trans.* Vol. iii. p. 69. *Hort. Soc. Cat.* No. 720. *Pom. Mag.* t. 151.

Fruit rather small, and somewhat flat, one inch and a half deep, and two inches in diameter. *Eye* small, with a very small closed calyx, placed in a shallow and rather angular basin. *Stalk* three quarters of an inch long, very slender, one half projecting beyond the base of the fruit. *Skin* pale, dull yellow, very much covered with a rough gray russet, and a little tinged with orange on the sunny side. *Flesh* greenish yellowish, crisp. *Juice* saccharine, with a very pleasant, aromatic flavour. A very neat and excellent dessert apple in November and December. Raised about twenty years ago by the late Mr. William Padley, gardener to His Majesty, at Hampton Court, and first propagated by Mr. Ronalds of Brentford.

35. PHILADELPHIA PIPPIN. *G. Lind. Cat.* 1815.

Ditchingham Pippin. *Ib.*

Fruit rather above the middle size, round, but somewhat flat at the crown. *Eye* small. *Stalk* half an inch long, inserted in a rather deeply hollowed base. *Skin* yellowish gray, with a faint blush on the sunny side. *Flesh* white. *Juice* brisk and well flavoured.

A culinary apple from Michaelmas to Christmas. An American apple, brought into this country about seventy years ago. Four of these trees are now growing in the gardens of J. J. Bedingfeld, Esq. at Ditchingham Hall, in Norfolk. They grow to a large size, are very hardy, and great bearers. The fruit are, for the most part, produced singly on the branches: they are, in consequence, always more perfectly formed than those growing in clusters.

36. POMME DE NEIGE. *Hort. Soc. Cat.* No. 626.

Fameuse. *Forsyth*, Ed. 3. No. 44.

Fruit middle sized, round, not much unlike the shape of a Nonesuch; about two inches and a quarter deep, and two inches and three quarters in diameter. *Eye* small, nearly closed, in a shallow depression, surrounded by a few wrinkled plaits. *Stalk* half an inch long, very slender, sunk in a funnel-shaped cavity, and protruding but little beyond the base. *Skin* pale green, tinged with pale red, and marked with short streaks of a darker colour; on the sunny side, of a still deeper red. *Flesh* very tender, snow-white. *Juice* sugary, with a slight musky perfume.

A dessert apple in October and November. Introduced from Canada, by Mr. Barclay of Brompton. It is said to derive its name from a village where it is cultivated.

37. POTTER'S LARGE APPLE. *Hort. Soc. Cat.* No. 805.

Fruit one of the largest size, generally eleven or twelve inches in circumference, irregularly formed, with large obtuse angles on the sides. *Eye* wide, deep, surrounded with large plaits, the alternate ones being much the most prominent. *Stalk* an inch long, inserted in a deep cavity. *Skin* pale green, thinly sprinkled with gray specks, and tinged with faint red near the base on the sunny side. *Flesh* white. *Juice* not plentiful, sub-acid.

A culinary apple from Michaelmas to Christmas; raised it is said by a Mr. Potter of Chelsea. A transverse section of it, when cut open, exhibits a large, five-angled cavity.

38. RED INGESTRIE. *Hort. Trans.* Vol. i. p. 227. *Hort. Soc. Cat.* No. 481. *Pom. Mag.* t. 17.

Fruit roundish, oblong, about the size of a large Golden Pippin, with a small calyx, and hollow open eye, wholly destitute of angles. *Stalk* short, slender. *Skin* bright yellow, deeply tinged with red on the sunny side, with many indistinct white spots. *Flesh* yellowish, firm, juicy, and rich, nearly as highly flavoured as that of the Golden Pippin.

An excellent and beautiful dessert apple, ripening the end of October, but not in perfection after having been gathered a few weeks.

This and the yellow Ingestrie sprang from two seeds taken from the same cell of an Orange Pippin, which had been impregnated with the pollen of the Old Golden Pippin. They were raised by T. A. Knight, Esq. about 1800, and planted at Wormsley Grange, in Herefordshire. Their name is derived from the seat of the Earl Talbot, in Staffordshire. They were first noticed in the *Hort. Trans.* in March, 1811.

39. SCARLET CROFTON. *Hort. Trans.* Vol. iii. p. 453.

Fruit middle sized, flattish, about two inches and a half in diameter, and two deep, somewhat angular on the sides. *Eye* wide, but shallow. *Stalk* short, sometimes bent. *Skin* yellowish russet, of a bright red intermixed with russet on the sunny side. *Flesh* firm, crisp, never becoming mealy. *Juice* plentiful, of a rich saccharine flavour. An Irish dessert apple, ripening in October, and continuing till Christmas.

40. STRIPED HOLLAND PIPPIN. *Hort. Soc. Cat.* No. 1075.

Fruit pretty large, of a very regular figure, nearly as broad

as it is wide, with five obscure angles, extending from the sides into the crown. *Eye* small. *Stalk* short, in a shallow base. *Skin* yellow, with numerous green specks imbedded, tinged with orange, and streaked with bright crimson on the sunny side. *Flesh* white. *Juice* not plentiful, sub-acid.

A culinary fruit from October to December. This, like many other Dutch apples, has a thick skin. Its chief merits are on the outside.*

41. SUMMER BROADEN, *of the Norwich Gardens.*

Summer Colman. *G. Lind. Plan of an Orchard, 1796.*

Fruit above the middle size, about two inches and three quarters in diameter, and two inches and a quarter deep, slightly angular on the sides. *Eye* small, with a closed calyx, in a rather narrow basin, surrounded by some angular plaits. *Stalk* short, slender, deeply inserted, not protruding beyond the base. *Skin* dull yellowish green, tinged on the sunny side with pale dull brown. *Flesh* greenish white, not crisp. *Juice* sub-acid, with a pretty good flavour.

A culinary apple in October and November. This is an useful Norfolk apple, and known in the markets by the above name. The trees are rather small growers, but great bearers.

42. WALTHAM ABBEY SEEDLING. *Hort. Trans. Vol. v. p. 269.*

Fruit resembling a Golden Pippin, but much larger, nearly globular, some tapering a little towards the crown. *Eye* large and open, seated in an even shallow basin. *Stalk* short, deeply inserted. *Skin* pale yellow, becoming deeper as the fruit ripens, sometimes with a tinge of dull scarlet next the sun; the whole surface is speckled with minute greenish spots, and a patch of coarse russet always surrounds the stalk. *Flesh* yellowish, soft, juicy, and very sweet; it melts perfectly in baking, taking a clear pale amber colour, and retaining a high flavour.

A dessert and culinary apple from October till January. Raised from a seed of the Golden Noble, by Mr. John Barnard of Waltham Abbey, in Essex, about 1810. It began bearing in 1819, and its fruit was exhibited at the Horticultural Society in 1821.

* Rather an illiberal remark.—Might not the circumstance of its "thick skin," &c. be owing to the climate of England not being sufficient to ripen the fruit to perfection? Perhaps if the fruit was ripened on a good south wall in England, the thickness of the skin would vanish, and the flavour be much improved. I have no doubt but our climate which ripens their Fall Pippins so well here, would improve its character.

43. WORMSLEY PIPPIN. *Hort. Soc. Cat.* No. 1183. *Pom. Mag.* t. 80.

Knight's Codlin, of some collections, according to the *Pom. Mag.*

Fruit middle sized, globular, slightly angular. *Eye* deeply sunk, surrounded by small plaits. *Stalk* about an inch long, deeply inserted. *Skin* pale green on the shaded side, brown next the sun. *Flesh* white, firm, crisp, juicy, with a lively sugared juice.

Ripens the beginning of September, and remains in perfection till the end of October. This is an excellent autumnal fruit, bearing well, and having a firm, high-flavoured flesh, resembling in quality that of the Newtown Pippin. It derives its name from Wormsley Grange, a country seat where Mr. Knight formerly resided. The first account of it is to be found in the Horticultural Transactions, communicated by Mr. Knight, in March, 1811.

44. WYKEN PIPPIN. *Loud. Gard. Mag.*

Fruit rather below the middle size, round, somewhat flattened both at the base and the crown, about two inches deep, and two inches and a half in diameter. *Eye* rather small, open, naked, with but little of the remaining calyx, placed in a shallow, regularly formed basin. *Stalk* short, not deeply inserted. *Skin* yellowish green, interspersed with several small gray specks, and a little tinged with pale dull brown on the sunny side. *Flesh* greenish yellow, firm, crisp. *Juice* sugary, with a little musky perfume. A very neat dessert apple from October to December. The original tree, a very old one, or the trunk of it, with a strong sucker from its root, was growing in May, 1827, at its native place, *Wyken*, two miles from Coventry. The seed, it is said, was planted by a Lord Craven, who brought it from a fruit he had eaten on his travels from France to Holland. All the cottagers round Wyken have from two to twelve trees each of this apple in their gardens, and it is a great favourite throughout the whole county of Warwick.

45. YELLOW INGESTRIE. *Hort. Trans.* Vol. i. p. 227. *Hort. Soc. Cat.* No. 482.

Fruit small, shaped much like the Old Golden Pippin. *Eye* very small, flat. *Stalk* half an inch, rather deeply inserted, just protruding beyond the base. *Skin* bright gold, with a few pearly specks imbedded. *Flesh* yellowish white, very tender and delicate. *Juice* plentiful, rich, and highly flavoured. A beautiful little dessert apple in October and

November. Raised by Mr. Knight of Downton Castle.
See RED INGESTRIE, No. 38.

SECT. IV.—*Autumnal. Conical, or oblong.*

46. ALFRISTON. *Hort. Soc. Cat.* No. 7.

Fruit large, oblong, broad towards the base, and narrowed to the crown, broadly and irregularly ribbed on its sides, one of the angles generally being considerably more swelled than the rest; about three inches and a half deep, and the same in diameter. *Eye* open, rather deeply sunk, in an uneven hollow surrounded by uneven plaits. *Stalk* short, deeply inserted in an irregularly deep cavity. *Skin* pale green, becoming yellow, tinged with orange where exposed to the sun, slightly marked with thin russet. *Flesh* yellowish white, very crisp and tender. *Juice* plentiful, saccharine, combined with a smart brisk acid.

A very fine and excellent culinary apple in October and till Christmas.

Described from a very fine specimen grown in the Horticultural Society's Garden, at Chiswick, in 1830. This has sometimes been called the Newtown Pippin, but from which it differs very materially.

47. BEAUTY OF KENT. *Hort. Soc. Cat.* No. 48.

Beauty of Kent. *Forsyth*, Ed. 3. No. 4.

Fruit pretty large, three inches and a quarter deep, and three inches and a half in diameter, somewhat irregularly formed, with slightly prominent unequal angles, terminating in the crown, which is rather contracted. *Eye* small, closed by a short calyx, a little depressed, in a narrow angular basin. *Stalk* short, slender, rather deeply inserted in a funnel-shaped cavity. *Skin* a very clear yellowish green, mottled with dull red; but on the sunny side of a bright red, mottled and streaked with yellow, intermixed with russet round the base. *Flesh* firm, yellowish white, crisp, and tender. *Juice* abundant, and pleasantly acid.

An autumnal dessert apple, from Michaelmas to Christmas.

This is a very handsome apple; and, although not distinguished by any peculiar richness of flavour, it certainly must be reckoned a very excellent fruit.

48. CRAY PIPPIN. *Hort. Trans.* Vol. v. p. 401.

Fruit rather below the middle size, conical, rather angular. *Eye* small and close, in an even and well formed hollow.

Stalk short, deeply inserted. *Skin* a delicate straw colour, with a very slight blush of red on the sunny side. *Flesh* yellow, crisp. *Juice* not abundant, but sweet and highly flavoured.

A very excellent dessert apple, in perfection in October and November. Raised by Richard Waring, Esq. in his garden at Saint Mary's Cray, Kent, and exhibited at the Horticultural Society, October 15, 1822.

49. DOWELL'S PIPPIN. *Hort. Trans.* Vol. v. p. 268.

Fruit, in size and form, somewhat resembling the Ribston Pippin; but more pointed at the crown, and the eye sunk in a more confined and a deeper cavity. *Stalk* short, deeply inserted. *Skin* green, nearly covered with a clear thin russet, slightly tinged with brownish red on the sunny side. *Flesh* rather finer than that of the Ribston Pippin, but in colour and flavour closely resembling it.

An excellent dessert apple from October to Christmas. Raised from a seed of the Ribston Pippin, in the garden of Stephen Dowell, Esq. at Braygrove, in Berkshire, and exhibited at the Horticultural Society, October 15, 1821.

50. DOWNTON PIPPIN. *Pom. Hereford.* t. 9. *Pom. Mag.* t. 113.

Elton Pippin. *Of Forsyth*, p. 135., according to the *Pom. Mag.*

| | |
|-------------------------|---|
| Elton Golden Pippin, | } of different Collections, according to the <i>Pom. Mag.</i> |
| Knight's Pippin, | |
| Knight's Golden Pippin, | |

Fruit rather larger than a Golden Pippin, cylindrical, flat at the ends. *Eye* large, open, level with the top. *Stalk* short, not deeply inserted. *Skin* nearly smooth, yellow, sprinkled with numerous indistinct specks. *Flesh* yellowish, crisp, with a brisk, rich, sub-acid juice.

Ripe in October and November, and will keep till Christmas. Raised by Mr. Knight from the seed of the Orange Pippin, and the pollen of the Golden Pippin.

The Downton Pippin is a most abundant bearer, extremely well adapted for the market, and an excellent apple for cider.

51. DUKE OF BEAUFORT'S PIPPIN. *Hort. Soc. Cat.* No. 284.

Fruit pretty large, of an angular shape, having five very prominent ribs, with small intermediate ones extending from the base to the crown. *Eye* very deeply sunk. *Stalk* but little protruded beyond the base, which is as deep as the eye.

Skin dark green, with numerous small dark specks intermixed; on the sunny side softly streaked with a clear pale red, which extends only between the two widest ribs. *Flesh* pale greenish white, crisp, and tender. *Juice* abundant, sub-acid, but pleasant.

A very good culinary apple from Michaelmas to Christmas.

52. DUTCH CODLIN. *Hort. Soc. Cat. No. 175.*

French Codlin. *Forsyth, Ed. 3. No. 50.*

Glory of the West. *Of some Nurseries.*

Fruit very large, of an oblong figure, with five ribs extending from the base to the crown; the three upper ones being the broadest, and the two lower ones the shortest and most acute, in the manner of the Catshead. *Eye* small and deep. *Stalk* short and thick. *Skin* yellow, but, when fully ripe, of an orange colour on the sunny side. *Flesh* white, rather dry. *Juice* a little sugary, or sub-acid.

A culinary apple from Michaelmas to Christmas.

This apple is known in Gloucestershire, Somersetshire, and some other western counties, by the name of Glory of the West. The tree is not a large grower, although the wood is remarkably strong.

53. ENGLISH CODLIN. *Langley, Pom. Lond. t. 74. f. 3.*

Codling. *Ray (1688), No. 19.*

The English Codlin is too well known in every part of England to require any description of it here. It is noticed only with the view of directing the attention of the orchardist to it as an old and valuable apple. The customary method, for at least one hundred and fifty years, has been to raise the trees from suckers, and truncheons, as they are called; and in every old garden where they are found they are diminutive, ill-formed, unproductive, and full of disease, incrustated, as it were, root and branch, with the greatest of all pests, the *aphis lanigera*, in consequence of which its fruit exhibits scarcely any thing of its original character.

Healthy, robust, and substantial trees are only to be obtained by grafting on stocks of the real Crab; they then grow freely, erect, and form very handsome heads, yielding fruit as superior to those of our old orchards, as the old, and at present deteriorated, Codlin is to the Crab itself.

54. GREY LEADINGTON. *Hort. Soc. Cat. No. 545.*

Fruit very large, oblong, broader at the base than at the crown, with five obtuse angles, extending the length of the fruit, in the manner of the French Codlin. *Eye* pretty large, an inch deep. *Stalk* half an inch long, strong, not project-

ing beyond the base. *Skin* yellow, with a deep blush or pale red on the sunny side. *Flesh* tender. *Juice* sugary, with a little acid and a slight perfume. An excellent culinary apple from Michaelmas to Christmas.

55. JUBILEE PIPPIN. *Hort. Trans.* Vol. v. p. 400.

Fruit above the middle size, two inches and three quarters deep, and the same in diameter, rather conical, with irregular ribs extending from the base to the crown, where it is narrow, and unequally angular. *Eye* small, with a short connivent calyx, deeply sunk in a narrow compressed hollow. *Stalk* short, in an uneven funnel-shaped cavity, not protruding beyond the base. *Skin* very pale straw or cream colour, almost transparent, sprinkled with several small gray, and, on the sunny side, brownish specks. *Flesh* white, crisp, with a wide open core. *Juice* plentiful, sugary, and of a high musky flavour.

A dessert and culinary fruit from Michaelmas to Christmas. Raised by Michael Bland, Esq. in his garden at Norwich. The seed was sown on the day of the jubilee, 1809; produced fruit in 1818; and first exhibited at the Horticultural Society, October 1, 1822. The tree is now (1830) in a very healthy and flourishing state.

56. KESWICK CODLIN. *Hort. Soc. Cat.* No. 180.

Fruit pretty large, somewhat irregularly formed, having a few obtuse ribs extending from the base to the crown, which is obliquely pentangular. *Eye* rather large and deep. *Stalk* short, deeply inserted, not protruding beyond the level of the base. *Skin* pale yellow, a little tinged with blush on the sunny side. *Flesh* pale yellow. *Juice* plentiful, sub-acid. A culinary apple from September to November.

This very valuable apple is said to have originated in the neighbourhood of Keswick, in Cumberland. Its young fruit may be gathered for tarts in the month of June, when scarcely any other young apple is fit for use. When the young trees are vigorous, the last year's branches are loaded with fruit, while the spurs on the older ones are crowded to excess. This and the Hawthornden might, with great propriety, be recommended for the poor cottager's garden; and whoever, as a landlord, plants them for such a purpose, may be truly deemed the cottager's friend.

57. KING OF THE PIPPINS. *Hort. Soc. Cat.* No. 519. *Pom. Mag.* t. 117.

Hampshire Yellow. *Hort. Soc. Cat.* No. 431., according to the *Pom. Mag.*

Fruit above the middle size, inclining to oblong, broadest next the base ; the outline tolerably free from angles, about two inches and a half deep, and three inches in diameter. *Eye* large, deep, in an even, very little plaited, hollow. *Stalk* an inch long, slender, about half inserted in a funnel-shaped cavity. *Skin* smooth, pale orange yellow, generally tinged with red next the sun, and faintly streaked with the same colour. *Flesh* yellowish white, firm, breaking, very sweet, juicy, and highly flavoured.

A very beautiful dessert fruit in November and December. This very excellent apple was brought into notice by Mr. Kirke of Brompton. It is hardy, and a very plentiful bearer.

58. LONGVILLE'S KERNEL. *Hort. Soc. Cat.* No. 567. *Pom. Mag.* t. 63.

Sam's Crab. *Hort. Soc. Cat.* No. 1021., according to the *Pom. Mag.*

Fruit middle sized, oval, approaching to conical, rather angular. *Eye* rather small, with a short erect calyx, somewhat deeply sunk, and surrounded by a few even plaits. *Stalk* short, deeply inserted. *Skin* greenish yellow, streaked and spotted with bright red. *Flesh* firm, yellow. *Juice* perfumed, rich, sweet, pleasantly sub-acid. A dessert apple from the middle of August to the middle of September.

It is said that this apple has originated in Herefordshire, where it is at present but little known : it is very handsome, and of considerable merit.

59. MANKS CODLIN. *Hort. Soc. Cat.* No. 183.

Irish Pitcher. *Ibid.*

Frith Pitcher. *Of some collections.*

Fruit middle sized, a little more long than broad, without angles, but at the crown higher on one side than on the other. *Eye* shallow, surrounded by a few plaits. *Stalk* rather fleshy. *Skin* a clear, pale, waxen yellow ; on the sunny side, shaded with deep orange, sprinkled with numerous dark specks. *Flesh* yellowish white, very firm. *Juice* brisk, sub-acid, with a slight aromatic flavour. An excellent culinary apple from September to November.

60. NELSON'S CODLIN. *Nursery Catalogues.*

Fruit about the size of the English Codlin, three inches in diameter, and two inches and three quarters deep, broad at the base, slightly angular on the sides, and tapering to the crown which is narrow. *Eye* very small, with a slender closed calyx, inserted in a narrow, plaited basin. *Stalk* short,

slender, not protruding beyond the base. *Skin* pale lemon colour on the shaded side, with a few green specks imbedded beneath the surface; on the sunny side, of a bright gold colour. *Flesh* yellowish white, very tender. *Juice* a little saccharine, with a slight acid and a little perfume.

A culinary apple in October and November.

61. RYMER APPLE. *Hort. Trans.* Vol. iii. p. 329.

Fruit pretty large, of an irregular figure, with very broad ribs slightly formed at the base, but very prominent at the crown, about two and a half or three inches deep, and three and a quarter or three inches and a half in diameter. *Eye* open, seated rather deeply in an oblique, uneven, obtusely-angled basin. *Stalk* half an inch long, in a somewhat shallow cavity, not protruding beyond the base. *Skin* pale yellow, nearly covered with a thin deep salmon colour, and tinged with dull scarlet on the sunny side. *Flesh* pale yellow, tender. *Juice* sub-acid, with a brisk flavour, which becomes very rich when baked.

A culinary apple in November and December.

This apple was raised by a gentleman of the name of Rymer, at Thirsk, in Yorkshire.

62. SCARLET PEARMAIN. *Hort. Soc. Cat.* No. 767. *Pom. Mag.* t. 62.

Bell's Scarlet. *Hort. Soc. Cat.* No. 767.

Fruit middle sized, conical, of the true Pearmain form. *Eye* middle sized, deeply sunk, surroundy by small plaits, and crowned by the green persistent calyx. *Stalk* about an inch long, slender, deeply inserted. *Skin* a rich glowing crimson on the sunny side; deep red, with a little yellow intermixed, upon the other. *Flesh* whitish, crisp. *Juice* rich, sugary, and pleasant.

A very handsome dessert apple from September till December.

63. SOPS OF WINE. *Hort. Soc. Cat.* No. 1164.

Sops in Wine. *Ray* (1688). No. 21.

Rode Wyn Appel. *Knoop. Pom.* p. 45. t. 8.

Fruit middle sized, somewhat globular, but narrow at the crown, with a few slight angles on its sides. *Eye* small, closed by the calyx, and but little depressed. *Stalk* an inch long, slender. *Skin* pale yellow, marked and streaked with scarlet, deep red, and blood colour; on the sunny side, especially near the crown, it is wholly deep red. *Flesh* soft, white, tintured more or less with pale red to the core. *Cells*

large, open, five-angled. *Juice* sweet, but not rich. A culinary apple in October and November.

64. SUMMER PEARMAIN. *Hort. Soc. Cat.* No. 771. *Pom. Mag.* t. 116.

Summer Pearmain. *Miller*, Ed. 8. No. 3.

Parmain d'E'té. *Knoop*. p. 17. t. 2.

Royal Pearmain. *Mawe, Abercrombie, Forsyth, and of the London Nurserymen.*

Fruit middle sized, oblong, tapering gradually from the base to the crown. *Eye* small, with a slender and nearly-closed calyx, in a broad shallow depression, sometimes almost level, very slightly plaited. *Stalk* short, obliquely inserted, somewhat like a lemon, into a fleshy continuation of the fruit. *Skin* bright gold colour, sprinkled all over with numerous minute brown specks; on the sunny side marbled and streaked with bright orange and scarlet. *Flesh* pale yellow, crisp, firm. *Juice* not plentiful, but rich, and of a high aromatic flavour.

A most excellent and beautiful dessert apple from October till Christmas. In some seasons, however, it is in perfection in September. The branches of this tree are slender, and produce numerous fruit spurs, which render it particularly well adapted for espalier training; for which purpose it should be grafted on the Doucin stock.

65. TRANSPARENT CODLIN. *G. Lind. Cat.* 1815.

Fruit about the same size as the English Codlin, but wider at the base, which is generally about two inches and three quarters in diameter, and narrower at the crown, where it is drawn almost to a blunt point; its depth is about two inches and a quarter. *Eye* small, with a short closed calyx, sunk rather deep in an angular, oblique basin. *Stalk* short and slender, deeply sunk in a wide and deep cavity. *Skin* smooth, bright lemon, tinged with deep salmon or pale crimson on the sunny side. *Flesh* very tender; in some seasons semi-transparent. *Juice* sugary and well flavoured. A culinary fruit from the end of September till November.

This very handsome and useful apple was brought into notice about twenty-five years ago by the late Timothy Thompson, Esq. of Norwich. It makes a very handsome spreading tree, and is a most excellent bearer.

66. WILLIAMS'S PIPPIN. *Hort. Trans.* Vol. i. p. 69.

Fruit below the middle size, of a somewhat conical figure, from two to two inches and a half deep, and nearly the same in diameter. *Eye* hollow, with a leafy persistent calyx.

Stalk short, deeply inserted. *Skin* pale yellow, a little mottled with pale red on the sunny side. *Flesh* pale yellow, soft, with a very good and pleasant flavoured juice. Excellent to eat ripe from the tree, baking and roasting well till Christmas.

SECT. V.—*Winter. Round, or nearly so.*

67. BEACHAMWELL SEEDLING. *Hort. Soc. Cat.* No. 42. *Pom. Mag.* t. 52.

Motteux's Seedling. *Hort. Soc. Cat.* No. 42.

Fruit rather below the middle size, the shape of a small Golden Reinette. *Eye* small, open, slightly sunk. *Stalk* half an inch long, moderately thick. *Skin* pale yellow, slightly tinged with red on the sunny side, and sprinkled with irregular brown spots. *Flesh* yellow, tender, juicy, and pleasant. An excellent dessert apple from November till April. Raised some years ago by John Motteux, Esq. of Beachamwell, in Norfolk, where the original tree now stands; it is a hardy sort, and a very good bearer.

68. BELLEDGE. *Hort. Soc. Cat.* No. 65.

Fruit rather below the middle size, round, free from angles, and a little narrowed towards the crown; about two inches and a quarter deep, and two inches and a half in diameter. *Eye* rather small, nearly closed by short, acute segments of the calyx, in a round rather well-shaped basin, surrounded by very slight obtuse plaits. *Stalk* half an inch long, slender, sunk level with the base in a funnel-shaped cavity. *Skin* pale grass green, slightly tinged with pale brown where exposed to the sun, the whole interspersed with numerous imbedded gray dots. *Flesh* tender, crisp, greenish white. *Juice* plentiful, sugary, with a slight pleasant acid, and a slight aromatic flavour.

A neat dessert and culinary apple, from October till Christmas.

Described from a fruit grown in the Horticultural Society's Garden, at Chiswick, in 1830.

69. BELLE GRIDELINE. *G. Lind. Plan of an Orchard*, 1796.

Belle Grisdeline. *Forsyth*, Ed. 3. No. 5.

Fruit middle sized, of a very regular, and perfectly round figure. *Eye* sunk in a somewhat deep regularly-formed basin. *Stalk* half an inch long, slender. *Skin* yellow, marbled and shaded on the sunny side with a lively red, intermixed

with a thin gray russet. *Flesh* white, firm, and crisp. *Juice* brisk and well flavoured.

A beautiful dessert apple, from November till March.

69.* **BELVOIR PIPPIN.** *Hort. Soc. Garden.*

Fruit small, about the size, and very much the figure, of the Old Golden Pippin: about one inch and a half deep, and the same in diameter. *Eye* small, closed; the long and almost linear segments of the calyx, in a very shallow depression, surrounded by about fifteen very narrow plaits, three to each segment. *Stalk* three quarters of an inch long, slender, slightly sunk in an open, shallow, funnel-shaped cavity. *Skin* pale yellow; on the sunny side spotted and tinged with brownish crimson, and having a portion of thin russet round the stalk. *Flesh* pale yellow, firm, crisp, very tender and delicate. *Juice* saccharine, mixed with a slight brisk acid, rich, and very highly flavoured.

A dessert apple, in perfection in November and December. It ought to be grafted upon the *Doucin* stock, and trained in the garden either as an open dwarf, or as an espalier.

70. **BIGGS'S NONESUCH.** *Hort. Trans.* Vol. i. p. 70.

Fruit middle sized, in shape and general appearance somewhat like the Nonesuch, but broader at the base; moderately depressed about the foot-stalk, and very hollow at the crown, where the segments of the calyx remain long, and rolled back. *Stalk* one quarter of an inch within the base. *Skin* gold colour, on the side next the sun dashed with long, broad, scarlet stripes. *Flesh* soft, pale yellow. *Juice* very good, and excellent to eat as soon as gathered off the tree.

A culinary apple also, from October to December.

71. **BIRMINGHAM PIPPIN.** *Nursery Catalogues.*

Brummage Pippin, } *of some Nurseries.*
Grummage Pippin, }

Fruit small, about six inches in circumference, nearly globular, a little flattened at the crown, and having somewhat the appearance of a Golden Pippin. *Eye* small. *Stalk* very short, inserted in a very shallow cavity. *Skin* pale green when fresh gathered, becoming pale yellow, spotted and marbled with a thin russet. *Flesh* very hard and firm, pale green. *Juice* sub-acid, of a pleasant flavour.

A very neat dessert apple, from December to June. The branches are short and very stout, and its fruit is of a greater

* No. 69 is inserted twice, in consequence of the Belvoir Pippin having been sent me after the numerical arrangement had been completed.

specific variety than any other apple with which I am acquainted.

72. **BLenheim PIPPIN.** *Hort. Soc. Cat. No. 81. Pom. Mag. t. 28.*

Blenheim Orange. *Hort. Soc. Cat. No. 81.*

Woodstock Pippin. *Ib.*

Fruit large, of a roundish figure, rather broadest at the base, two and a half to three inches deep, and three to four inches across the widest part. *Eye* very hollow and open, but slightly angular. *Skin* yellowish, stained on the sunny side with dull red, intermixed with streaks of deeper colour. *Flesh* yellow, breaking, sweet, juicy, extremely pleasant, and high flavoured.

A dessert apple from November till March. This is one of the largest of our table apples. It was raised in a garden belonging to a baker at Old Woodstock, near Oxford, a short distance from Blenheim.

73. **BORSdorFF.** *Knoop. Pom. p. 56. t. 10.*

Borsdöffer. *Ib.*

Reinette bâtarde. *Ib.*

Postophe d'Hiver. *Bon. Jard. 1827, p. 323.*

Postdoff. *Ib.*

Bursdoff, or Queen's Apple. *Forsyth, Ed. 3. No. 15.*

Fruit below the middle size, of a roundish figure, rather narrower at the crown than the base. *Eye* small, a little sunk. *Stalk* half an inch long, slender. *Skin* pale yellow, marked with various ramifications of a gray russeted network, interspersed with a few dark-coloured specks; when fully exposed to the sun it is of a beautiful brilliant red, extending nearly round its base. *Flesh* yellowish white, firm, crisp. *Juice* sugary, with a singularly musky perfume.

A dessert apple from November till February. This is a German apple of very excellent quality.

74. **BRICKLEY SEEDLING.** *Pom. Mag. t. 124.*

Fruit about the size of the Scarlet Nonpareil; roundish, becoming a little narrower towards the crown. *Eye* small, open, placed in an evenly-formed, not very deep depression. *Stalk* short, inserted in a rather large, even cavity. *Skin* red next the sun, and a deep yellow on the shaded side, towards which the red breaks off in slight streaks. *Flesh* firm, yellowish, sugary, rich and of excellent quality.

A very handsome dessert apple from December till May. The tree is very hardy, and a profuse bearer, either as a standard or dwarf, highly deserving of cultivation.

75. BRINGEWOOD PIPPIN. *Hort. Soc. Cat.* 107.

Fruit small sized, somewhat globular, about six inches and a half in circumference, every way, with a narrow flat crown. *Eye* very small and open, divested of its calyx. *Stalk* half an inch long, somewhat protruded beyond the base. *Skin* bright gold colour, full of pearly specks; on the sunny side a few russetty stripes and specks near the edge. *Flesh* very firm, crisp, somewhat dry. *Juice* saccharine, of a highly perfumed, aromatic flavour.

A very neat and most excellent dessert apple from October till March. Raised by Mr. Knight, of Downton Castle, from a seed of the Golden Harvey which had been impregnated by the pollen of the Old Golden Pippin.

76. CANADIAN REINETTE. *Pom. Mag.* t. 77.

Reinette de Canada. *Hort. Soc. Cat.* No. 868. *Bon. Jard.* 1827, p. 325.

Grosse Reinette d'Angleterre. *Duham.* No. 21. t. 12. f. 5.

Reinette de Canada blanche. *Hort. Soc. Cat.* No. 868.

Reinette Grosse de Canada. *Ib.*

Reinette de Canada à Côtes. *Hort. Soc. Cat.* No. 869.

Reinette de Caen. *Hort. Soc. Cat.* No. 867, according to the *Pom. Mag.*

Portugal Apple. *Ib.* No. 803.

Janurea. *Ib.* No. 489.

Mela Janurea, of the *Ionian Islands*.

Fruit large, broad and flat; about three inches and a half in diameter, and three inches deep. *Eye* rather open, with a short calyx, in a tolerable cavity, surrounded with prominent ribs, which pass half way down the sides to the base. *Stalk* short, in a wide spreading cavity. *Skin* rich, greenish yellow, tinged slightly with brown on the sunny side. *Flesh* yellowish white, firm, juicy, with a high, brisk, sub-acid flavour. An excellent dessert fruit in December, and keeps well till March.

Mr. Hooker observes, in the *Horticultural Transactions*, Vol. ii. p. 299. that the Canadian Reinette is frequently sold in the shops in London for the Newtown Pippin. It varies very much in figure, in consequence of which several varieties have been formed out of one. The fruit from late blossoms is much less angular than those from early ones, in which the ribs are very distinctly marked; hence the Reinette de Canada à Côtes.

77. CAROLINE APPLE. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Fruit above the middle size, globular. *Eye* small, in a rather confined hollow, round which are prominent plaits. *Stalk* very short, surrounded by a little russet. *Skin* fine rich yellow, broadly streaked with red. *Flesh* firm, with a brisk juice and high flavour.

A most excellent culinary apple from November till February. Its name originated from Caroline, the lady of the late Lord Suffield, of Blickling and Gunton Hall, in Norfolk.

77.* CONTIN REINETTE. *Hort. Trans.* Vol. vii. p. 339.

This is a small handsome fruit, of a deep dull yellow, richly painted with red on the exposed side, and a little marked with russet about the stalk. The flesh is firm, rather yellow, not particularly juicy, yet highly flavoured, with a little agreeable acid.

In season, in Ross-shire, from the end of November till the end of January. Raised by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him, along with the *Kinellan Apple* and *Tarvey Codlin*, in a paper, dated March 12, 1827.

78. CORNISH AROMATIC. *Hort. Trans.* Vol. ii. p. 74. *Hort. Soc. Cat.* No. 203. *Pom. Mag.* t. 58.

Fruit large, roundish, somewhat angular towards the eye, which is sunken and small, with a very short calyx. *Stalk* short, in a deep contracted cavity. *Skin* on the shaded side, covered with a soft brownish russet, and sprinkled with pale brown dots on the sunny side, of a rich, deep bright red, slightly intermixed with russet, sprinkled with a few lemon-coloured dots. *Flesh* yellowish, firm, juicy, with an exceedingly rich, high, aromatic flavour. A dessert apple from November till February.

This most excellent variety appears to have been first brought into notice by Sir Christopher Hawkins, in the communication to the Horticultural Society cited above, who says it has been known in Cornwall for years. It is highly deserving of cultivation, and cannot be too generally known.

79. COURT OF WICK PIPPIN. *Hort. Soc. Cat.* No. 219. *Pom. Mag.* t. 32.

Court de Wick. *Hooker, Pom. Lond.* t. 32.

Fry's Pippin,

Golden Drop,

Knightwick Pippin,

Phillips's Reinette,

Wood's Huntingdon,

Wood's Transparent Pippin,

} Of various Nurseries, according to the *Pom. Mag.*

Fruit below the middle size, about twice as large as a Golden Pippin, ovate, flat at either end, with no traces of angles or plaits at the eye. *Eye* large, open, with a reflexed calyx, in a shallow depression. *Stalk* short, slender. *Skin* greenish yellow in the shade, bright orange, with small russetty brown spots where exposed, sometimes slightly tinged with red next the sun. *Flesh* pale yellow, mixed with green, when first gathered; becoming deep yellow, crisp, tender, juicy, and highly flavoured when fully ripe. A dessert apple from October till April.

This most excellent and beautiful little apple originated from a seed of the Golden Pippin at *Court de Wick*, as it was formerly written, in Somersetshire. Throughout this, and indeed throughout almost all the western counties, it is held in the highest estimation as a table fruit. The trees grow to a good size, are very hardy, standing in some places the most severe blasts from the Welsh mountains, and there bearing in the greatest abundance, becoming the most perfectly ripened of their orchard fruits. It cannot have too extensive a cultivation.

80. COURTPENDU. *Pom. Mag.* t. 66.

Capendu. *Duham.* Vol. i. p. 315. t. 13.

Courtpendu. *Noisette Manuel*, p. 548.

Courtpendu Plat. *Hort. Soc. Cat.* No. 211.

Garnon's Apple. *Nursery Catalogues.*

Fruit middle sized, round, depressed, without any trace of angles. *Eye* large, open, in a wide shallow basin. *Stalk* short, very deeply inserted, rarely projecting beyond the base of the fruit. *Skin* deep red next the sun, greenish yellow on the shaded side. *Flesh* yellow, crisp, with a rich, lively, agreeable flavour. A dessert apple from November till March.

This is one of the handsomest and best of our table apples. It is of French origin, but how long it has been in this country is uncertain.

81. DUMELOW'S SEEDLING. *Hort. Trans.* Vol. iv. p. 529.

Dumelow's Crab. *Ib.*

Wellington Apple. *Ib.*

Fruit above the middle size, round, flattened at both ends. *Eye* large and open, rather deeply sunk. *Stalk* very short. *Skin* clear yellow, with a blush of light red where exposed to the sun; the whole surface sprinkled with small brown spots.

Flesh yellow, crisp, with a brisk acid juice. An excellent culinary apple from November to April.

Raised some years ago by a Mr. Dumelow, a nurseryman near Derby. It is well known in the counties of Derby, Lancaster, and Nottingham, by the name of Dumelow's Crab. Its fruit was first exhibited at the Horticultural Society, in 1820.

82. DUTCH MIGNONNE. *G. Lindl. in Hort. Trans. Vol. iv. p. 70. Pom. Mag. t. 84.*

Reinette Dorée. *Mayer, Pom. Franc. t. xxx.*

Pomme de Laak. *Stoffels, and Thouin*, according to the *Pom. Mag.*

Paternoster Apple. *Audibert.*

Fruit above the middle size,* very regularly formed, rather narrower at the crown than at the base. *Eye* generally close, deeply sunk. *Stalk* an inch long, slender, deeply inserted. *Skin* dull yellow, sprinkled with numerous, small, russetty, green, and white spots; on the sunny side of a rich, deep, dull red, streaked and mottled. *Flesh* very firm, crisp. *Juice* plentiful, with a delicious aromatic, sub-acid flavour. A dessert apple from November till May or June.

This very valuable apple was brought from Holland into the neighbourhood of Norwich by the late Thomas Harvey, Esq., and planted in his garden at Catton, about fifty years ago, where two or three of the trees are now growing, and in the possession of Thomas Cobbold, Esq.. They are very hardy, and bear abundant crops.

The Copmanthorpe Crab, mentioned in the *Hort. Trans. Vol. iii. p. 315.*, has been said to be the same as this. A closer examination of the two may possibly set this opinion aside; as it appears improbable that an apple raised within a few miles of York, should have been so extensively, so well, and so long known on the continent.

83. EASTER PIPPIN. *G. Lind. Cat. 1815.*

French Crab. *Forsyth, Ed. 3. No. 49. Hort. Soc. Cat. 348.*

| | |
|-----------------------|--------------------|
| Claremont Pippin, | } of some Gardens. |
| Ironstone Pippin, | |
| Young's Long Keeping, | |

Fruit middle sized, somewhat globular, about two inches and a quarter deep, and two inches and a half in diameter,

* I have now by me, October, 1830, a fruit of this apple, grown in the Horticultural Garden at Chiswick, which measures three inches and a quarter deep, and four inches in diameter.

perfectly free from angles on its sides. *Eye* small, almost closed, flat, surrounded by a few very small, angular, crumpled plaits. *Stalk* half an inch long, slender, deeply inserted, not protruding beyond the base. *Skin* rather thick, deep clear green, with numerous white dots interspersed; on the sunny side, shaded with a pale livid brown; but the whole becomes yellow with keeping. *Flesh* very hard, pale green, or yellowish white. *Juice* not plentiful, sub-acid, with a slight aromatic flavour. An excellent culinary apple, from November till the November following.

It is a most valuable fruit, of great specific gravity, a most hardy tree, an abundant bearer, and keeps longer than any other apple I have ever met with. I had some perfectly sound, and very firm fruit of it, in March, 1822, which were grown in 1820: the colour then was that of a pale orange.

84. EMBROIDERED PIPPIN. *Hort. Soc. Cat.* No. 302.

Fenouillet Jaune. *Duhamel*, No. 12.

Drap d'Or. *Duhamel*, No. 12. *Knoop. Pom.* p. 59. t. 10.

Pomme de Caractère. *Ib.*

Fruit middle sized, somewhat globular, about two inches and a half deep, and two inches and a quarter in diameter; a little broader at the base than the crown; and regularly formed without angles. *Eye* small, a little depressed. *Stalk* short, deeply inserted. *Skin* greenish white when first gathered, turning to a bright yellow, strongly marked with a sort of broken ramified network of deep gray russet, hence the last synonyme from Knoop. *Flesh* white, somewhat tough, and, with keeping, elastic. *Juice* not plentiful, but saccharine, and of an excellent and singularly perfumed flavour. A dessert apple from December to April.

85. EYER'S GREENING. *G. Lindl. Plan of an Orchard*, 1796.

Fruit middle sized, of a somewhat round flattish figure. *Eye* large and hollow. *Skin* pale green, tinged with brown on the sunny side, and thinly spotted with gray russetty specks. *Flesh* pale green, firm, with a sweetish sub-acid juice. A dessert and culinary apple from November till March.

86. FAIL-ME-NEVER. *Nursery Catalogues.*

Never-fail. *Hort. Soc. Cat.* No. 629.

Fruit above the middle size, somewhat flat, with five prominent narrow ribs surrounding the crown. *Eye* small, with the segments of the calyx closed, seated in a shallow, deeply

plaited basin. *Stalk* half an inch long, not protruding beyond the base. *Skin* red, shaded with a deeper colour, and full of small russetty specks. *Flesh* white. *Juice* sugary, and of a pretty good flavour.

A culinary apple from November till March. This is said to be a Scottish apple. It is a small growing tree, very hardy, and an abundant bearer.

87. FEARN'S PIPPIN. *Hooker, Pom. Lond. t. 43. Pom. Mag. t. 67.*

Fruit middle sized, round, and flattened. *Eye* large, shallow, with scarcely any appearance of plaiting. *Stalk* short, deeply inserted. *Skin* deep red on the exposed side, with numerous whitish dots; on the shaded side greenish yellow, partially tinged with brownish red. *Flesh* whitish, firm, very juicy, rich, and pleasant.

A dessert apple from November till March. This very handsome and excellent apple has been known in the London nurseries but a few years. It makes a handsome tree, is very hardy, and an abundant bearer. It highly deserves an extended cultivation. *Hort. Trans. Vol. i. p. 67. and Vol. ii. p. 103.*

88. FENOUILLET ROUGE. *Duhamel, No. 11. t. 6. Bardin. Ib.*

Courtpendu de la Quintinye. *Ib.*

Fruit middle sized, of a regular round, flattish figure, about two inches deep, and two inches and a half in diameter. *Eye* shallow. *Stalk* very short, scarcely a quarter of an inch long, and sunk in a small cavity. *Skin* somewhat gray, deeply coloured with red on the sunny side. *Flesh* firm, with a rich, highly-flavoured, sugary juice.

A very handsome dessert apple from December to January.

89. FULWOOD. *Hort. Soc. Cat. No. 351.*

Fruit large, of an uneven figure, with broad irregular ribs on its sides, three inches and a half in diameter, and two inches and a half deep. *Eye* rather large, closed, not deep, surrounded by four or five broad obtuse plaits. *Stalk* short, slender, deeply inserted in a narrow, uneven cavity. *Skin* grass-green, freckled with red specks; on the sunny side stained with deep salmon colour, and dashed with broken stripes of dull, dark, muddy red. *Flesh* pale green, or greenish white, very firm and crisp. *Juice* plentiful, slightly saccharine, with a very brisk acid, and slight pleasant perfume.

A culinary apple, from November till March or April.

This very much resembles the Striped Beaufin in shape and colour, but is materially different. It is not quite so large, a little more flat, has a closed eye, a much firmer flesh, a more abundant juice, and a much higher flavour.

90. GOGAR PIPPIN. *Hort. Soc. Cat.* No. 370.

Fruit rather small, round, and somewhat flat, about two inches and a quarter broad, and one inch and three quarters deep. *Eye* small, with a short closed calyx, placed in a round shallow basin. *Stalk* short, slender, inserted in a funnel-shaped cavity, not protruding beyond the base. *Skin* rather thick and tough, of a pale green, changing to a bright yellow; on the sunny side, of a beautiful bright and lively red. *Flesh* yellowish white, pretty firm. *Juice* sub-acid, combined with a little sugar, but without any particular perfume.

A culinary apple, from November till May. A very handsome Scotch apple, from Gogar, near Edinburgh.

91. GOLDEN HARVEY. *Pom. Heref.* t. 22. *Pom. Mag.* t. 39.

Brandy Apple. *Forsyth*, Ed. 7. p. 95.

Fruit small, quite round, generally about five inches in circumference, and free from angles or irregularities of surface. *Eye* small, open; the segments of the calyx narrow, very short and diverging, placed in a flat, very shallow, slightly-crumpled basin. *Stalk* half an inch long, slender, not protruding beyond the base. *Skin* dull russet, with a bright yellow ground, often breaking through the russet in patches, and marbled on the sunny side with a lively shaded red. *Flesh* yellow, firm, breaking, very rich, juicy, spicy, and high flavoured.

A most excellent and beautiful dessert apple, ripening in December, and keeping till May or June.

The tree is not a large grower, but very hardy; a great and constant bearer, and no garden, capable of containing ten trees, ought to be without one of it.

92. GOLDEN NOBLE. *Hort. Trans.* Vol. iv. p. 524.

Fruit of a pretty large size, round, becoming a little pointed towards the crown. *Eye* small, not deeply sunk, surrounded by several small plaits. *Stalk* quite short, and thickened like that of the Kerry Pippin. *Skin* perfectly smooth, of a clear bright yellow, without any blush of red; but having a few small reddish spots, and generally two or three small patches of russet. *Flesh* yellow, tender, with a pleasant sub-acid juice.

A culinary apple, from November till March. It bakes of a fine, clear amber colour, perfectly melting, with a rich acidity. An old tree of it is growing in the neighbourhood of Downham Market, in Norfolk, from which specimens of the fruit were exhibited at the Horticultural Society, in 1820.

93. GOLDEN REINETTE. *Pom. Mag.* t. 69. *Hort. Soc. Cat.* No. 26.

| | | |
|--|---|---|
| Aurore, Yellow German Reinette, English Pippin, Wyker Pippin, | } | of some foreign collections, according to the <i>Pom.</i> <i>Mag.</i> |
|--|---|---|

Fruit below the middle size, roundish, depressed. *Eye* large, open, seated in a broad shallow basin. *Stalk* an inch long, moderately thick. *Skin* usually smooth, with a few minute russetty spots; in the shade greenish yellow, changing to a golden yellow, with a dull red cheek slightly streaked with brighter red. *Flesh* yellow, crisp, with a rich sugary juice.

A beautiful and most excellent dessert apple, from October to February.

This has been many years in our gardens. It is better known and more common in the London markets than in any other part of England. It is highly deserving of cultivation.

94. GREEN NEWTOWN PIPPIN. *Hort. Soc. Cat.* No. 636.

Fruit middle sized, about two inches or two and a quarter deep, and two inches and a half or two and three quarters in diameter, tapering a little from the base to the crown, where it is terminated by five obtuse but prominent angles. *Eye* small, closed by the segments of the calyx, moderately sunk in a narrow plaited basin. *Stalk* one inch long, slender, inserted in a narrow deep cavity. *Skin* thick, dark green quite round the fruit, mottled with pale green at the base, where it has a dull dark olive colour surrounding the stalk. *Flesh* greenish white, firm, crisp. *Juice* saccharine, with a brisk acid, and a slight aromatic flavour.*

A dessert apple from December till May or June. Late-ly sent to this country by David Hosack, M.D. of New-York.

95. HOLLAND PIPPIN. *Miller*, No. 8.

Fruit above the middle size, of a somewhat square figure, being nearly as broad at the crown as the base, and a little angular on its sides, about two inches and a half deep, and

* This is no doubt our Rhode Island Greening, a description of which will be found among the additional American Apples, at the end of this list. *Am. Ed.*

three inches in diameter. *Eye* rather small, with a closed calyx sunk in a narrow regularly plaited basin. *Stalk* short, rather deeply sunk in a wide funnel-shaped cavity. *Skin* greenish yellow, interspersed with a few green dots, and tinged with pale dingy brown on the sunny side. *Flesh* yellowish white, pretty firm, tender. *Juice* sub-acid, mixed with a good deal of sugar, and a slight perfume.

A culinary apple from November till January.

96. KIRKE'S LORD NELSON. *Hort. Soc. Cat.* No. 570.

Fruit above the middle size, about two inches and a half deep, and three inches in diameter, of a very regular shape, and nearly free from angles, not much unlike the Emperor Alexander Apple, particularly at the crown, where it is narrowed. *Eye* open, with a short recurved calyx, in a moderately deep basin, surrounded by a few puckered plaits. *Stalk* short, slender. *Skin* clear, pale yellow, deeply tinged with red towards the base; on the sunny side of a vivid red, streaked with a deeper colour, with a few small dark spots near the eye. *Flesh* yellowish white, firm. *Juice* plentiful, of a pleasant aromatic flavour.

A beautiful dessert and culinary apple from November to January.

97. LONDON PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 67.

Five-crowned Pippin. *Forsyth*, Ed. 3. No. 99.

Fruit middle sized, about two inches and three quarters in diameter, and two inches and a quarter deep, having five regularly formed, equidistant ribs, slightly marked at the base, progressively increasing to the crown, where they are acute and prominent. *Eye* rather small, with a closed calyx, somewhat shallow. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* clear, pale yellowish green, becoming pale lemon, of a dull red where exposed to the sun. *Flesh* firm, crisp, of a yellowish white. *Juice* plentiful, sub-acid, of a good flavour.

A culinary sort from October till January.

98. LUCOMBE'S SEEDLING. *Hort. Soc. Cat.* No. 575. *Pom. Mag.* t. 109.

Fruit pretty large, roundish, slightly angular, contracted at the eye, which is small, and surrounded with small plaits. *Stalk* short, thick, in a moderately deep cavity. *Skin* pale, greenish yellow, spotted with innumerable black and green specks; on the sunny side very distinctly dashed with a vivid carmine over a ground spotted with the same colour, only

more faint. *Flesh* whitish, firm, juicy, and agreeable, but not high flavoured.

A very handsome culinary fruit from October till February or March. Raised by Mr. Lucombe of Exeter.

99. MALCARLE. *Hort. Trans.* Vol. vii. p. 259. t. 7.

Charles Apple. *Ib.*

Mela Carla. *Pomona Italiana*, Vol. i. p. 1. t. 1.

Fruit nearly round, inclining to ovate, with a very regular outline, about the size of a Golden Reinette. *Eye* small, destitute of angles, and rather deeply sunk, with a closed calyx. *Stalk* an inch long, slender, inserted in a small deep cavity. *Skin* of a delicate waxen texture, without spots, except a very faint mottling of green appearing through the skin near the eye; pale clear yellow on the shaded side, and brilliant crimson next the sun, the two colours scarcely melting into each other, but separating rather abruptly. *Flesh* white, tender, very delicate, sweet, with a delicate perfume, like that of roses, which is sensibly perceived before the fruit is cut open.

Ripe in September, and will keep till the spring. This description is taken from fruit sent from Turin to the Horticultural Society, and exhibited the 18th of December, 1827.

The Malcarle is a native of the territory of Finale, in Liguria. It is an important article of trade in the whole Genoese territory, and of exportation to Nice, Marseilles, Barcelona, and Cadiz. The climate of the Italian territory is so entirely different from that of England, that we cannot expect the delicate Malcarle should succeed here, unless trained against a south or south-east wall, and in a warm and kind soil. Its great beauty in the dessert renders it an interesting object of cultivation.

100. MARGIL. *Hooker, Pom. Lond.* t. 33. *Hort. Soc. Cat.* 589. *Pom. Mag.* t. 36.

Fruit small, ovate, about two inches or two and a half deep, and one inch and a half or two inches in diameter. *Eye* small, angular, as are also the sides. *Stalk* short. *Skin* light bright orange, streaked and mottled with rich red and brown, occasionally a little russetty. *Flesh* yellow, firm, breaking. *Juice* sweet, with a high aromatic flavour.

A dessert fruit from November till March.

101. MINCHALL CRAB. *Forsyth*, Ed. 3. No. 114.

Minshull Crab. *Hort. Soc. Cat.* No. 609.

Fruit above the middle size, round, somewhat flattened, with a few obtuse angles on its sides, about two and a half

inches deep, and three or three and a half inches in diameter. *Eye* rather large, open, with a very short calyx, placed in a flat shallow basin, surrounded by a few rather slight obtuse plaits. *Stalk* three quarters of an inch long, slender, inserted in a shallow cavity, one half of which protrudes beyond the base. *Flesh* almost white, firm. *Juice* smart, sub-acid.

A culinary apple from November till March.

102. MINIER'S DUMPLING. *Hort. Trans.* Vol. i. p. 70.

Fruit large, from three to three inches and a half in diameter, but not so deep; contracted at the crown, depressed, and swelled into a few imperfect angles on its sides. *Stalk* an inch long, rather thick. *Skin* deep green, striped with a still deeper on the shaded side, and of a dark red next the sun. *Flesh* firm. *Juice* plentiful, sub-acid, with a very pleasant flavour.

A very good culinary apple from November till May.

103. NEWTOWN PIPPIN. *Hort. Soc. Cat.* No. 635.

American Newtown Pippin. *Ib.*

Fruit middle sized, rather flat, and somewhat irregular in its outline, having broad, obtuse, unequal ribs, which increase from the base, becoming more prominent at the crown; about two inches and a quarter deep, and three inches in diameter. *Eye* open, with a very short slender calyx, which leaves the eye nearly naked, deeply sunk in a somewhat oblique cavity. *Stalk* half an inch long, slender, wholly sunk within the base, in a wide, funnel-shaped cavity. *Skin* of a dull green, changing to an olive yellow, becoming more yellow as it acquires maturity, having a thin russet covering the greatest part of the base. *Flesh* pale yellow, or yellowish white, firm. *Juice* saccharine, and possessing an exceedingly rich and highly aromatic flavour.

In eating from December till April.*

104. NEWTOWN SPITZEMBERG. *Pom. Mag.* t. 144.

Newtown Spitzemberg. *Coxe's View*, p. 126., according to the *Pom. Mag.*

Matchless. *Hort. Soc. Cat.* 597., according to the *Pom. Mag.*

Fruit middle sized, depressed, globular, not angular, bearing much resemblance in shape to a Nonesuch, about two

* The Newtown Pippin, when perfectly matured, is undoubtedly the richest flavoured and finest apple known; it may be distinguished from the Rhode Island Greening, and indeed from any other sort, by a slight starry appearance, of light yellow and green rays round the stem; the branches are very slender and delicate, the tree of much slower growth than most others, the bark having a rough appearance, and may easily be distinguished in the orchard from any other kind.

inches and a quarter deep, and three inches and a quarter in diameter. *Eye* open, in a moderate sized basin, very little plaited. *Stalk* short, rather thick, inserted in a tolerably deep cavity. *Skin* pale yellow, with a tinge of green where shaded, and of a reddish colour streaked with darker next the sun. Towards the crown, in particular, the skin is set with whitish spots. *Flesh* firm, yellowish, rich, and very good.

A dessert kind from November till the end of January.

This very beautiful apple is of American origin, and has been sold by Mr. Cobbett under the name of the Matchless Apple. It is well deserving of cultivation.

105. NORFOLK BEAUFIN. *Hort. Soc. Cat.* No. 45.

Norfolk Beefin. *Forsyth*, Ed. 3. No. 124.

Fruit pretty large, of a somewhat irregular flattish figure, and having a few broad obtuse angles extending from the base to the crown, generally about three inches in diameter, and two inches and a half or two inches and three quarters deep. *Eye* large, deep, surrounded by irregular plaits. *Stalk* half an inch long, fleshy, deeply inserted. *Skin* deep green, with livid red nearly round the fruit, but deepest on the sunny side. *Flesh* very firm. *Juice* not plentiful, sub-acid.

A culinary apple from November till May or June.

The Beaufin, undoubtedly a Norfolk apple, is a fruit of great merit. Independently of its general use in the kitchen, it furnishes a luxury at the table as a sweetmeat throughout the winter. Many thousands of these apples are dried by the bakers in Norwich, annually, and sent in boxes as presents to all parts of the kingdom, where they are universally admired.

106. REINETTE FRANCHE. *Duhamel*, No. 22.

Reinette Franche. *Knoop. Pom.* p. 53. t. 9.

Fruit pretty large, of a flattish figure, about three inches and a quarter in diameter at its base, and two inches and a half deep. *Eye* small, rather deep, surrounded by some broad plaits, the termination of rather obscure ribs, from the sides of the fruit. *Stalk* thick, short, deeply inserted. *Skin* smooth, pale yellow when ripe, marked with numerous russety specks and patches, which ramify thinly over a good part of the surface. *Flesh* yellowish white, firm. *Juice* saccharine and highly flavoured.

A dessert apple from November to February.

107. ROBINSON'S PIPPIN. *Forsyth*, Ed. 7. No. 176. *Hooker, Pom. Lond.* t. 42.

Fruit about the size of a Golden Pippin, oval, flattened at both extremities. *Eye* well formed, open, sunk in a broad but very shallow hollow. *Stalk* short, slender. *Skin* green, approaching to brownish yellow where fully exposed, with a large portion of russet brown, particularly round the eye. *Flesh* greenish, breaking, tender. *Juice* plentiful, partaking of the flavour of both a Golden Pippin and Nonpareil. The fruit is generally produced in clusters at the ends of the branches, often eight or ten together.

A very neat and excellent dessert apple from December till May.

This has long been cultivated in His Majesty's gardens at Kew, under its present name.

108. STRIPED BEAUFIN. *G. Lind. Plan of an Orchard*, 1796.

Fruit large, of an uneven outline, with broad irregular ribs on its sides, about three inches and three quarters in diameter, and three inches deep. *Eye* large, open, in a deep and wide irregular obtuse-angled basin. *Stalk* half an inch long, deeply inserted in a wide uneven cavity. *Skin* green, tinged with dull salmon colour, mottled, and covered with broken stripes and dashes of dull red all round the fruit. *Flesh* firm, pale greenish white. *Juice* quick, slightly sub-acid.

A culinary fruit from October till May.

109. WINTER BROADING. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Broad-end. *Hort. Soc. Cat.* No. 108.

Fruit middle sized, globular, flattened at both ends. *Eye* placed in a small narrow basin. *Stalk* very short, deeply inserted. *Skin* pale green, with a tinge of faint brownish red on the sunny side. *Flesh* white, mixed with green. *Juice* sub-acid, but pleasant.

A good culinary apple from Michaelmas till Christmas.

110. WINTER COLMAN. *G. Lind. in Hort. Trans.* Vol. iv. p. 66.

Norfolk Coleman. *Hort. Soc. Cat.* No. 683.

Norfolk Storing. *Forsyth*, Ed. 3. No. 126.

Fruit rather large, of a round and rather flattish figure, nearly as broad at the crown as the base; generally about three inches and three quarters in diameter, and two inches and a half deep. *Eye* open, rather narrow, not deep, surrounded by several pretty regular plaits. *Stalk* short, thick, inserted quite within the base. *Skin* bright deep red next

the sun, pale yellow freckled with red on the shaded side. *Flesh* firm, crisp, with a smart sub-acid juice.

A culinary apple from November till March.

111. WINTER MAJETIN. *G. Lind. in Hort. Trans.* Vol. iv. p. 68. *Hort. Soc. Cat.* No. 1170.

Fruit somewhat resembling the London Pippin in form, having prominent ribs round the crown, but it is a little more oval. *Eye* small, closed, rather deeply sunk in a narrow basin, surrounded by five deep and prominent plaits or knobby angles. *Stalk* three quarters of an inch long, slender, one half of which is within a wide funnel-shaped cavity. *Skin* dull green, with a tinge of brownish red on the sunny side. *Flesh* greenish white, and resembles that of the Easter Pippin in texture and flavour.

A culinary apple from November till March. It is one of the most hardy sorts in the country, and a never-failing bearer.

The *aphis lanigera*, a white mealy insect, so destructive to most of our old orchard trees, appears to be set at defiance by the Majetin. An old tree now growing in a garden belonging to Mr. William Youngman, of Norwich, which had been grafted about three feet high in the stem, has been for many years attacked by this insect below the grafted part, but never above it, the limbs and branches being to this day perfectly free, although all the other trees in the same garden have been infested more or less with it. Mr. Knight's Siberian Bitter-sweet Apple appears to possess the same property of resisting the attacks of these formidable and widely increasing depredators.

112. WINTER QUEENING. *G. Lind. in Hort. Trans.* Vol. iv. p. 70. *Hort. Soc. Cat.* No. 833.

Fruit above the middle size, somewhat globular, equally broad each way, obscurely five-angled on its sides. *Eye* large, placed in a shallow basin. *Stalk* very short, not deeply inserted. *Skin* pale green, or greenish yellow; but where exposed to the sun, of a deep red, mixed with russet, and striped towards the base. *Flesh* white, with a mixture of green, firm. *Juice* sub-acid, with a slight aromatic flavour.

A culinary apple from November till March.

The Queening is an old apple, known to Ray in 1668. It forms a large handsome tree, is very hardy, and a great bearer.

113. WINTER WHITE CALVILLE.

Calville Blanche d'Hiver. *Duhamel*, No. 3. t. 2. *Jard. Fruit*, t. 49.

Bonnet Carré. *Ib.*

Fruit large, of a flattish figure, with broad, uneven ribs on its sides, about three inches and a half in diameter, and two inches and a quarter deep. *Eye* small, in a wide, deep, obtuse-angled basin. *Stalk* three quarters of an inch long, slender, deeply inserted. *Skin* smooth, yellowish green; when fully ripe, it is of a bright yellow, and tinged with a lively red on the sunny side. *Flesh* white and tender, with a very pleasant juice.

A culinary apple from December till March.

114. YORKSHIRE GREENING. *Forsyth*, Ed. 3. No. 197. *Hort. Soc. Cat.* 1191.

Fruit pretty large, of a flattish figure, two inches and a half deep, and three inches and a half in diameter, having a few slight undefined ribs on its sides. *Eye* flat, closed by the calyx, seated in a very shallow, unequally plaited basin. *Stalk* short, thick, woolly, inserted in a wide, flat, uneven cavity. *Skin* dull, dark green, slightly tinged with muddy, pale brown, interspersed with broken stripes and dashes of dull red quite round the upper part of the fruit, and partly covered with a mealy white all over the base. *Flesh* greenish white, firm. *Juice* plentiful, smart acid, without perfume.

A most excellent culinary apple from November till April.

SECT. VI.—*Winter. Conical or Oblong.*

115. ADAMS'S PEARMAN. *Pom. Mag.* t. 133.

Norfolk Pippin, of *Hort. Soc. Cat.* No. 685., according to the *Pom. Mag.*

Fruit above the middle size, very handsome, Pearmain shaped, somewhat conical, not angular, about two inches and three quarters deep, two inches and a half diameter at the base, and one inch and a quarter at the crown. *Eye* rather small, with a closed calyx, placed in a very narrow, regular, slightly plaited basin. *Stalk* three quarters of an inch long, slender, one half projecting beyond the base. *Skin* pale greenish yellow, covered with a thin gray russet; on the sunny side of a deeper yellow, tinged with salmon colour, having a few thin, slightly striped patches of a deeper colour, sprinkled with whitish spots near the base. *Flesh* yellowish, firm, crisp. *Juice* saccharine, rich, with a very high aromatic flavour.

A dessert apple from November till February.

This is a very handsome and most excellent apple, and highly deserving of cultivation. It is well adapted for grafting on the Doucin stock, and for training in the garden as an espalier.

116. *ÆSOPUS SPITZEMBERG.* *Hort. Trans.* Vol. v. p. 401.

Fruit large, oblong. *Stalk* of moderate length, placed in a deep cavity, and projecting a little beyond the base. *Skin* smooth, of a lively brilliant red, approaching to scarlet, with numerous small yellow spots. *Flesh* yellow, very rich, juicy, and brisk. Ripe about Christmas.

A most excellent apple of American origin; it is said to be of *Æsopus*, in Ulster county. "It is plentifully cultivated at Livingston's manor, in Columbia county, in the state of New-York." It is too tender to succeed in this country, without the assistance of a south or an east wall. Some very fine fruit from a south wall at Sacomb Park, in Hertfordshire, were exhibited at the Horticultural Society of London, October 15, 1821.*

117. *BALTIMORE.* *Hort. Trans.* Vol. iii. p. 120. t. 4.

Fruit very large, in form something like the Alexander, but more flat. *Eye* large, open, and deep, surrounded by a few obtuse plaits. *Skin* pale lemon colour, covered with a very thin gray russet, especially near the eye, and tinged with a pale salmon-coloured blush on the sunny side. *Flesh* very good, and close at the core.

Raised in the garden of Mr. Smith, near the city of Baltimore, in America, and brought into Liverpool by Captain George Hobson, of the Belvidere, of Baltimore, in 1817. One of its fruit fourteen inches and three quarters in circumference, and four inches in height, weighed one pound seven ounces and a half avoirdupoise.†

118. *BARCELONA PEARMAIN.* *Hort. Soc. Cat.* No. 747. *Pom. Mag.* t. 85.

Glance Rouge. *Hort. Soc. Cat.* No. 365.

Kleiner Casseler Reinette. *Hort. Soc. Cat.* No. 913., according to the *Pom. Mag.*

* There can be no doubt that this is our true Spitzemberg. Grafts of this sort were sent by me to the London Horticultural Society, in 1823, with the description in inverted commas. I could almost fancy by the description of the fruit here given, that it had been ripened in an American climate, not far from New-York: however, the county of Hertfordshire is peculiarly well adapted to the production of fine apples, and for the best cider in England. *Am. Ed.*

† We should be obliged to Mr Smith of Baltimore, to give us some further description of this apple, the above being very imperfect. *Am. Ed.*

Speckled Golden Reinette. *Hort. Soc. Cat. No. 933.*, according to the *Pom. Mag.*

Reinette Rouge,
Reinette Rousse,
Reinette des Carmes, } *of various Collections.*

Fruit middle sized, oval, not angular, rather long, with a small shallow eye, the divisions of the calyx acute, erect. *Stalk* short, usually a little thickened on one side. *Skin* uneven, with numerous irregular russet spots; on the sunny side of a deep warm red, on the other a brownish yellow. *Flesh* firm, inclining to yellowish, with a rich aromatic but slight agreeable acid.

A dessert apple from November till February. It is a very good bearer, and deserves to be more extensively cultivated.

119. BAXTER'S PEARMMAIN. *G. Lind. in Hort. Trans. Vol. iv. p. 67. Hort. Soc. Cat. No. 748.*

Fruit pretty large, of a longish figure, nearly as broad at the crown as the base, having a few obtuse slight angles, extending the length of the fruit. *Eye* small, a little hollowed. *Stalk* half an inch long, rather stout. *Skin* a light green, a little coloured with faint red on the sunny side. *Flesh* firm. *Juice* saccharine, and well flavoured.

A culinary apple from November till March.

120. BEDFORDSHIRE FOUNDLING. *Hort. Soc. Cat. No. 51.*

Cambridge Pippin. *Ib.*

Fruit very large, three inches and a half deep, and three inches and a quarter in diameter, irregularly ribbed, with very broad obtuse angles on the sides, generally two or three of these are longer than others, which give the crown an oblique inclination. *Eye* not large, but open, rather deeply placed in a somewhat narrow basin. *Stalk* short, deeply inserted. *Skin* pale greenish yellow on the shaded side, sprinkled with a few green specks; on the sunny side slightly tinged with pale orange, and sprinkled thinly with dull red specks. *Flesh* yellowish white, tender, mellow. *Juice* sub-acid and slightly saccharine. *Core* generally large and hollow.

A culinary apple from November to January.

121. BELLE BONNE. *G. Lindl. in Hort. Trans. Vol. iv. p. 68. Hort. Soc. Cat. No. 52.*

Rolland, *of some Collections.*

Fruit middle sized, about ten inches in circumference, somewhat conical; broad at the base, full in the middle, and

narrow at the crown. *Eye* small, flat, closed by the segments of the calyx. *Stalk* half an inch long, slender, in some obliquely inserted under an elongated lip. *Skin* thick, pale, greenish yellow, brightened on the sunny side by a few reddish streaks, which become russety at the base, and surround the stalk. *Flesh* firm, juicy, and well flavoured.

A valuable dessert and culinary apple from October till January.

122. BENWELL'S PEARMAN. *Hort. Soc. Cat. No. 749.*

Fruit middle sized, somewhat oblong, and narrowed at the crown. *Eye* small, surrounded by a few somewhat obscure plaits. *Stalk* half an inch long, rather deeply inserted. *Skin* muddy green, with numerous brownish red dashes on the sunny side. *Flesh* crisp, yellowish white. *Juice* subacid, with a very pleasant aromatic flavour.

An excellent dessert apple from Michaelmas to Christmas.

The above name was given to this apple by Mr. Kirke, of Brompton, who received it a few years ago from Mr. Benwell, of Henley-upon-Thames, in Oxfordshire.

123. BOSSOM APPLE. *Hort. Trans. Vol. iv. p. 528.*

Fruit obtusely pyramidal. *Eye* placed in a shallow hollow, surrounded by several rather indistinct plaits. *Stalk* an inch long, deeply inserted. *Skin* pale greenish yellow, very much russeted; and, in some specimens, with a bright red on the side exposed to the sun. *Flesh* dull white, inclining to yellow, fine in texture, crisp, with a sugared juice; it bakes of a fine colour, and melts perfectly.

A large handsome culinary apple from November till March.

Specimens of this, from the Earl of Egremont's, at Petworth, were exhibited at the Horticultural Society in 1820.

124. BREEDON PIPPIN. *Hort. Trans. Vol. iii. p. 268. t. 10. f. 1.*

Fruit flatly conical, with an inclination to square, especially near the eye; two inches and three quarters in the widest, and two inches and a quarter in its narrowest diameter, a good deal flattened and irregular at the crown. *Eye* seated in a broad and shallow basin, surrounded by plaits and wrinkles variously formed; at the base it is also flat, and broader than the crown. *Stalk* long, inserted in a regular and well-hollowed cavity. *Skin* of a pale, rather dull yellow, tinged with reddish orange on the sunny side. *Flesh* yellowish, firm, very sweet, with a rich vinous acid, a little spicy, and having a flavour something resembling a pine.

A dessert apple from November till after Christmas.
Raised by the Rev. Dr. Symonds Breedon, at Bere Court,
in Berkshire.

125. CATSHEAD. *Hort. Soc. Cat.* No. 147.

Cat's Head. *Forsyth*, Ed. 3. No. 21.

Costard. *Ray*, 1688.

Coustard, of the *Norman Gardens*.

Fruit large, long, nearly as broad at the crown as the base, having usually three obtuse angles on the upper, and two more acute, which are also shorter, on the under side. *Eye* large, open and hollow. *Stalk* half an inch long, slender, rather deeply inserted. *Skin* very smooth, pale green, scarcely coloured on the sunny side. *Flesh* tender. *Juice* plentiful, sub-acid.

A culinary apple from October till January.

126. CHESTER PEARMMAIN. *Hort. Soc. Cat.* 751.

Fruit rather small, more long than broad, and tapering from the base to the crown. *Eye* very small, slightly depressed. *Stalk* three quarters of an inch long, slender. *Skin* pale yellow, with a little faint red on the sunny side. *Flesh* crisp, with a sugary perfumed juice.

A dessert apple from October to February.

127. CLAYGATE PEARMMAIN. *Hort. Trans.* Vol. v. p. 402.

Fruit a large and handsome Pearmain. *Skin* dull yellow, nearly covered with broad stripes of deep red. *Flesh* yellow, rather dry, like all apples of this class, but sweet and very rich.

A dessert apple from November till February,

The Claygate Pearmain may be considered as a valuable addition to our stock of table apples. It originated in a hedge-row in the hamlet of Claygate, near Thames Ditton; and its fruit was first exhibited at the Horticultural Society, by John Braddick, Esq., December 17, 1821.

128. COCKLE PIPPIN. *Hort. Soc. Cat.* No. 169. *Pom. Mag.* t. 136.

Nutmeg Cockle Pippin. *Hort. Soc. Cat.* No. 169.

Nutmeg Pippin, of various Collections, according to the *Pom. Mag.*

White Cockle. *Ib.*

Fruit middle-sized, oblong, tapering a little from the base to the crown, very slightly angular on the sides, about two inches and a half long, and two inches and a quarter in diameter. *Eye* narrow, with a closed slender calyx, rather

shallow, surrounded by narrow plaits. *Stalk* half an inch long, slender, one half of which is sunk in a narrow funnel-shaped cavity. *Skin* pale green, becoming bright yellow, with a few gray specks, and partly covered, especially near the base, with a pretty thick light brown russet. *Flesh* yellowish, firm, and tender. *Juice* saccharine, mixed with acid, and a slight pleasant perfume.

A dessert apple, and also excellent for culinary purposes from November till May.

129. COLONEL HARBORD'S PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 65.

Fruit rather large, inclining to a conical shape, about eleven inches in circumference each way, angular on the sides. *Eye* large, in a rather shallow basin, surrounded by bold plaits or wrinkles. *Stalk* half an inch long. *Skin* pale yellowish green, partially russeted on one side. *Flesh* white mixed with green, soft, very juicy, with a pleasant brisk astringency.

A very excellent culinary apple from November till March.

130. CORNISH GILLIFLOWER. *Pom. Mag.* t. 140.

Julyflower. Hort. Trans. Vol. ii. p. 74.

Cornish Julyflower. *Ib.* Vol. iii. p. 323, according to the *Pom. Mag.*

Calville d'Angleterre. *Baumann Cat.*

Fruit moderately large, of an oval form and angular, about three inches and a quarter in diameter, and the same in depth. *Eye* closed by the segments of the calyx, and sunk among knobby protuberances rising from the terminations of the angles on the sides. *Stalk* three quarters of an inch long, not deeply inserted. *Skin* dull green on the shaded side, but where fully exposed to the sun, intermixed with brownish red, slightly sprinkled with russet, and sometimes richer streaks of red. *Flesh* yellowish, firm, and very rich: when cut, it gives out a pleasant perfume, resembling the Clove Gilliflower, whence its name.

A dessert apple, ripening in November, and will keep till April.

This very valuable apple was first noticed in the *Hort. Trans.* Vol. ii. p. 74., in a letter from Sir Christopher Hawken, in 1813. It was discovered in a cottage garden near Truro, about ten or fifteen years before that date, and was considered by the Society of so much importance that the silver medal was awarded to Sir Christopher for his exer-

tions in bringing it into notice. It is considered as but an indifferent bearer; but this defect may be remedied by grafting it upon the Doucin stock, and planting it in the garden, and training it either as an open dwarf, or as an espalier.

130.* COUL BLUSH. *Hort. Trans.* Vol. vii. p. 340.

The *fruit* has the angular figure of the Calvilles. The *skin* has a clear waxy yellow, with a dull red cheek, which is varied by numerous bright crimson dots and streaks. The *stalk* is slender and smooth. The *flesh* is rather yellow, crisp, and juicy, with a very pleasant brisk taste.

In season in December and till the middle of January.

This very beautiful apple was raised by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him in a paper dated March 12, 1827.

131. DARLING PIPPIN. *G. Lindl. Plan of an Orchard*, 1796.

Fruit middle-sized, somewhat conical, a little flattened both at the crown and the base. *Eye* small, slightly depressed, and surrounded by a few unequal, knobby plaits. *Stalk* half an inch long, in some an inch, slender. *Skin* bright lemon-colour, sprinkled with numerous small pearl-coloured specks, quite within the surface. *Flesh* pale yellow, crisp. *Juice* plentiful, saccharine, of a very agreeable flavour.

A very handsome dessert apple from November till Christmas.

132. FARLEIGH PIPPIN. *Nursery Catalogues*.

Farley Pippin. *Hort. Soc. Cat.* No. 319.

Fruit middle-sized, rather long, with five angles extending from the base to the crown, where they are very prominent. *Eye* deeply sunk. *Skin* green on the shaded side, but of a brownish red where fully exposed to the sun, and marked with a deeper colour. *Flesh* green, firm. *Juice* plentiful, saccharine, and of an excellent flavour.

A dessert apple from November to February.

A very excellent apple, sent me by Mr. Kirke, who had it from Farleigh in Kent.

133. FORMAN'S CREW. *Hort. Soc. Cat.* No. 342. *Pom. Mag.* t. 89.

Fruit like a large Golden Pippin, but russety, about two inches and a half long, and two inches in diameter. *Eye* small, a little open, placed in a shallow depression. *Stalk* short, not deeply inserted. *Skin* nearly covered with a yel-

lowish russet brown. *Flesh* greenish yellow, juicy, rich, very high-flavoured, and excellent.

A dessert apple from November till May.

This handsome and very valuable apple was raised by Thomas Seton Forman, Esq., at Pennydarron Place, near Merthyr Tidvil, in Glamorganshire. It is one of the best table apples we have, combining the excellence of the old Golden Pippin and Nonpareil. It bears abundantly, as an open standard, and, when grafted upon the Doucin stock, it is invaluable as an espalier.

134. FOULDON PEARMAIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.

Horrex's Pearmain. *Ibid.*

Fruit middle-sized, of an oblong shape, somewhat resembling the old Green Pearmain, about eight inches the long, and seven inches and three quarters the short circumference. *Eye* narrow, flat. *Stalk* three quarters of an inch long, slender. *Skin* pale yellow, when matured, with a little blush on the sunny side, especially towards the base, in consequence of the fruit being mostly pendent. *Flesh* greenish white, firm, crisp. *Juice* plentiful, brisk, and of a very high flavour.

A most excellent dessert apple from November till March.

The original tree of this apple is now growing in the garden of Mrs. Horrex, at Foulden in Norfolk.

135. GANGES. *Nursery Catalogue.*

Fruit pretty large, of an oblong, irregular figure. *Eye* hollow. *Stalk* half an inch long, deeply inserted, quite within the base. *Skin* green, with a few specks of darker green interspersed, and dashed with red on the sunny side. *Flesh* pale yellowish green. *Juice* sub-acid, of good flavour.

A good culinary apple from October till January.

136. GOLDEN LUSTRE. *G. Lindl. Plan of an Orchard,* 1796.

Fruit middle-sized, of a somewhat conical figure, acutely and prominently angular towards the crown, near which it has generally an indented circle, as if caused by a ligature having been tied round the fruit; it is about two inches and a quarter deep, and the same in diameter. *Eye* rather small, closed by the long segments of the calyx, not deeply sunk, and surrounded by sharp prominent plaits, the intermediate ones being small, and having a blistered appearance. *Stalk*

short, slender, inserted in a small narrow cavity. *Skin* bright yellow or gold colour on the shaded side, but where exposed to the sun, bright red, breaking out into small patches and stripes. *Flesh* pale yellow, firm. *Juice* not plentiful, sub-acid, combined with a little sugar, but without any particular perfume.

A good culinary apple from November till May.

137. GOLDEN PEARMAIN. *Forsyth*, Ed. 3. No. 58. *Hort. Soc. Cat.* No. 755.

Ruckman's Pearmain. *Hort. Soc. Cat.* No. 755.

Fruit below the middle size, rather conical, a little angular on its sides. *Eye* small, with short obtuse segments of the calyx, placed in a narrow and rather shallow basin.

Stalk half an inch long, slender, pressed close to the base on one side of its cavity by a large pointed protuberance of the fruit pressing upon it from the opposite side. This is not the case in all the fruit of this sort, but it is so in three out of four throughout the whole crop, and is one of its most distinguishing characters. *Skin* bright yellow, marbled nearly all over with faint red and orange, highly coloured on the sunny side, and streaked with broken dashes of deeper red. *Juice* not plentiful, but saccharine, of a slight aromatic flavour.

A good and handsome dessert apple from October till Christmas.

138. GRAVENSTEIN. *Hort. Trans.* Vol. iv. p. 216 and 523. t. 21. *Pom. Mag.* t. 98.

Fruit large, about three inches and a half in diameter, broadest at the base, generally flattened, sometimes rather oblong, with angles which terminate in the crown. *Eye* rather wide, sunk in a deep hollow, surrounded by several projecting folds or knobs. *Stalk* very short, deeply inserted. *Skin* smooth, of a clear yellowish green or straw colour, streaked and mottled with red on the sunny side. *Flesh* pale yellow, crisp, with a highly-flavoured vinous juice.

A dessert apple, ripening in the autumn, but will keep till April, and may be reckoned a rival to our Ribstone Pippin.

It is supposed to have originated at Gravenstein, in Holstein, near a century ago, and is esteemed the best apple in Germany and the Low Countries. The fruit was first exhibited at the Horticultural Society in 1819.

139. HANWELL SOURING. *Hort. Trans.* Vol. iv. p. 219.

Fruit middle-sized, conical, very angular on the sides.

Eye deeply sunk in a contracted basin. *Stalk* short, very deeply inserted in a wide, even cavity. *Skin* green, with a blush of red where exposed, profusely spotted with minute brown spots, and a little russetted round the stalk. *Flesh* white, very crisp, with a rich acid juice.

This apple is scarcely in perfection till April or May, and then possesses more acid than any other which keeps to so late a period.

It is supposed to have originated at Hanwell, near Banbury, in Oxfordshire. Fruit of it were exhibited at the Horticultural Society in May, 1820.

140. HARVEY APPLE. *G. Lindl. in Hort. Trans.* Vol. iv. p. 67.

Doctor Harvey's Apple. *Hort. Soc. Cat.* No. 251.

Fruit rather large, oval, generally about nine inches and a half or ten inches in circumference, narrow at the crown, slightly angular on the sides. *Eye* small, scarcely sunk, surrounded by several small knobby plaits. *Stalk* half an inch long, slender, deeply inserted in a wide, uneven cavity. *Skin* greenish yellow, full of green and pearly specks, with various russetty, broken ramifications near the crown. *Flesh* whitish, firm. *Juice* quick, sub-acid, with a little musky perfume.

A valuable culinary fruit from October to January.

This is a real Norfolk apple, and but little known out of the county. It appears to have been known in the time of Ray, in 1688, who says it took its name from "the famous Dr. Gabriel Harvey."

When baked in an oven which is not too hot, these apples are most excellent; they become sugary, and will keep a week or ten days, furnishing for the dessert a highly-flavoured sweetmeat. It makes a large handsome tree, is very hardy, and a great bearer.

141. HOLLOW-CROWNED PIPPIN. *Hort. Soc. Cat.* No. 459.

Fruit middle-sized, of an oblong figure, fully as broad at the crown as at the base, slightly angular on its sides. *Eye* wide, and deeply sunk. *Stalk* short, thick, and crooked. *Skin* pale green, becoming yellow, with a faint blush on the side next the sun. *Flesh* firm, juicy, sub-acid, with a slight portion of sugar.

A culinary apple from October to January. A hardy bearer, peculiar to Norfolk, and common in the Norwich market.

142. HUBBARD'S PEARMAIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 68. *Pom. Mag.* t. 27.

Golden Vining, of Devonshire. According to the *Pom. Mag.* *Ib.*

Fruit small, ovate, about two inches deep, and the same in diameter, free from angles. *Eye* small, close, with a very short calyx, slightly depressed. *Stalk* short. *Skin* pale russet, or cinnamon colour, with a little green or red breaking through it here and there; in some specimens, particularly in warm seasons, of an uniform, clear, yellowish green, without russet, mottled and tinged with orange or pale red on the sunny side. *Flesh* yellow, firm, rather dry. *Juice* sweet, rich, of a most highly perfumed aromatic flavour.

A dessert apple from October till March or April.

143. KENTISH PIPPIN. *Miller*, Ed. 8. No. 11.

Fruit above the middle size, of an oblong figure, slightly angular on its sides, tapering a little from the base to the crown, which is rather narrow. *Eye* small, with a closed calyx, a little sunk, and surrounded by several obtuse plaits. *Stalk* half an inch long, slender, not protruding beyond the base. *Skin* pale yellow, with a few scattered greenish specks; on the sunny side pale dull brown. *Flesh* yellowish white. *Juice* sweetish, or sub-acid, with a smart pungent flavour.

An excellent culinary apple from October till January.

144. KINELLAN APPLE. *Hort. Trans.* Vol. vii. p. 338.

The *skin* is a clear pale green, very little dotted, but strongly coloured with yellowish bright red on the exposed side. The *eye* is rather angular; the *stalk* downy; the *flesh* white, firm, rather juicy, and pleasant.

A pleasant table apple, in season in Ross-shire from the beginning of December till January, and will keep till March.

This is an offspring between the Nonpareil and Manx Codlin, obtained by Sir George Steuart Mackenzie, Bart., of Coul, near Dingwall, in Ross-shire; it produced its first fruit in 1825. In size the apple resembles the Manx Codlin, and in appearance and other qualities the Nonpareil.

144.* LAMB ABBEY PEARMAIN. *Hort. Trans.* Vol. v. p. 269. t. 10. f. 2.

Fruit middle-sized, oval, somewhat pyramidal, rather flattened at both ends, about three inches deep, and two

inches three quarters in diameter. *Eye* small, sunk in a deep and broad hollow, surrounded by regular but slight plaits, which do not extend to the body of the fruit. *Stalk* short, deeply inserted. *Skin* yellowish green on the shaded side and next the eye; the sunny side being covered with a handsome red, having many black dots, in the manner of an ordinary Golden Reinette. *Flesh* yellowish next the skin, green next the core, firm, crisp, very juicy, with a peculiar rich sweetness, and a light aromatic flavour.

An excellent dessert fruit from December till March.

This very valuable apple was raised, in 1803, from a kernel of the Newtown Pippin, by Mrs. Malcolm, the lady of Neil Malcolm, Esq., of Lamb Abbey, in Kent.

145. LEMON PIPPIN. *Hort. Soc. Cat.* No. 550. *Pom. Mag.* t. 37.

Lemon Pippin. *Forsyth*, Ed. 3. No. 102.

Fruit middle-sized, oval, very regularly formed, without angles, about two inches and three quarters in diameter, and three inches deep. *Eye* small, open, with a very short slender calyx, slightly depressed. *Stalk* short, fleshy, curved inwards, and forming a continuance of the fruit, in the manner of a lemon; hence its name. *Skin* pale yellowish green, becoming yellow when ripe, with neither red nor russet. *Flesh* firm, breaking. *Juice* not abundant, nor highly flavoured, but very pleasant.

A dessert fruit from October till March.

A very hardy orchard apple; the tree grows erect, very regularly formed, and handsome, and is a most excellent bearer.

146. NEW ROCK PIPPIN. *Hort. Trans.* Vol. v. p. 269.

Fruit of the Nonpareil kind, but less regular in shape, and the eye sunk a little deeper. *Stalk* short. *Skin* of a dull green on the shaded side; on the part exposed to the sun, it becomes brown, with a slight tinge of red, and the whole surface sprinkled with russet. *Flesh* yellow, firm, not very juicy, but rich and sweet, with a fine anise perfume.

A dessert apple from November till April.

Raised by Mr. Pleasance of Barnwell, near Cambridge. It keeps late in the spring, and is then hardly surpassed by any of the old varieties. Exhibited at the Horticultural Society, November 20, 1821.

147. NEW-YORK PIPPIN. *G. Lindl. Plan of an Orchard*, 1796.

New-York Pippin. *Hort. Soc. Cat.* No. 642.

Fruit rather large, of an oblong figure, somewhat pyramidal, rather irregular in its outline, and slightly pentangular on its sides, three of which are generally much shorter than the other, forming a kind of lip at the crown; from two inches and a half to three inches deep, and the same in diameter at the base. *Eye* closed, rather deeply sunk in a very uneven irregular basin. *Stalk* half an inch long, slender, rather deeply inserted in a wide uneven cavity. *Skin* dull greenish yellow, with a few green specks, intermixed with a little skin, gray russet, and tinged with brown on the sunny side. *Flesh* firm, crisp, tender. *Juice* plentiful, saccharine, with a slight aromatic flavour.

A dessert apple from November till April.

An American variety of excellence. The tree grows large, and bears well. It sometimes happens with this as it does with Hubbard's Pearmain, that smooth fruit grow upon one branch and russety ones upon another; and in cold seasons the fruit are for the most part russety.

It was named the New-York Pippin by Mr. Mackie, and first propagated in his Nursery at Norwich about forty years ago.

148. NORFOLK PARADISE. *Hort. Soc. Cat.* No. 684. *Forsyth*, Ed. 3. No. 125.

Fruit middle-sized, oblong, irregularly formed. *Eye* very large, deeply sunk, in an uneven, oblique hollow. *Stalk* rather short, not deeply inserted. *Skin* greenish yellow; on the sunny side of a brownish red, streaked with a darker colour. *Flesh* *White*, very firm. *Juice* abundant, and of a very excellent flavour.

A dessert apple from October till March.

149. NORTHERN GREENING. *Hort. Soc. Cat.* No. 693. *Forsyth*, Ed. 3. No. 127.

Fruit above the middle size, of an oblong figure, scarcely angular on its sides, about three inches deep, and two inches and three quarters in diameter. *Eye* rather small, with a closed calyx, seated in a somewhat narrow, shallow, irregularly plaited basin. *Stalk* short and thick, inserted without any cavity, but connected by a projecting lip on one side, similar to that of the Lemon Pippin. *Skin* pale dull green, sprinkled with specks of darker green imbedded in the skin; on the sunny side it is tinged with a pale brown,

interspersed with slight streaks of a darker colour. *Flesh* greenish white, firm. *Juice* sub-acid, without any apparent saccharine property.

A very excellent culinary apple from November till April.

150. ORD'S APPLE. *Hort. Trans.* Vol. ii. p. 285. t. 19.

Simpson's Pippin. *Ib.*

Simpson's Seedling. *Hort. Soc. Cat.* No. 1043.

Fruit middle-sized, of an oblong ovate shape, with the base and crown depressed, from two inches and a half to three inches deep, and two inches and a quarter in diameter at the base. *Eye* small, with a short connivent calyx, in a very shallow basin, surrounded by some irregular plaits, the natural number of which is five. *Stalk* three quarters of an inch long. *Skin* thick, always green while on the tree, tinged with copper-coloured red, with several darker spots on the sunny side. *Flesh* firm. *Juice* rich and perfumed.

A dessert apple from December till March.

Raised some years ago by Mrs. Anne Simpson, sister-in-law of John Ord, Esq., from the seed of an apple grown in his garden at Purser's Cross, near Fulham, the produce of a tree he had raised from a Newtown Pippin, which he had imported from America about the year 1777.

151. ORTLEY APPLE. *Hort. Trans.* Vol. vi. p. 415.

Fruit very much resembling the yellow Newtown Pippin, but a little more oval. *Eye* large and well formed, not deeply sunk, and surrounded by many small folds or plaits. *Stalk* slender, inserted in a deep and even-formed cavity. *Skin* bright clear yellow where shaded, and of a bright scarlet, sprinkled with a few russety spots on the sunny side. *Flesh* inclining to yellow, crisp and breaking. *Juice* plentiful, with the same fine flavour which distinguishes the Newtown Pippin.

A dessert apple from November till April.

This most excellent variety is a native of New-Jersey, in North America. Specimens of it were sent from thence to the Horticultural Society, and exhibited at the meetings of the 1st and 15th of March, 1825.*

* The fruit of the Ortley Apple was sent to the Hort. Soc. of London, as above, by me, and for which I received the silver medal. The grafts of this excellent apple were given to me by Mr. Michael Ortley, Esq. of New-York, from his orchard in South Jersey. There are, in addition to the description given above, some particulars which distinguish it from a Newtown Pippin, from which it is very distinct, though not inferior to that most excellent apple. In opening a box or barrel of the apples in the spring of the year, they emit a fine peculiar fragrance like that of roses. It is an American apple of superior excellence, worthy of general cultivation.
Am. Ed.

152. OXNEAD PEARMAN. *G. Lindl. Plan of an Orchard*, 1796.

Earl of Yarmouth's Pearmain. *Ib.*

Fruit small, conically tapering from the base to the crown. *Eye* very small, surrounded by three or four somewhat obscure plaits. *Stalk* three quarters of an inch long, very slender. *Skin* entirely grass-green, always covered with a thin russet; sometimes when highly ripened it is tinged with a very pale brown on the sunny side. *Flesh* very firm, crisp, of a pale green colour. *Juice* not plentiful, but very rich and highly flavoured.

A very neat dessert apple from November till April.

This excellent little sort is supposed to have originated at Oxnead, near Norwich, the seat of the Earl of Yarmouth. It has been known for many years in Norfolk, no doubt prior to the extinction of that peerage in 1733, and I have never seen it out of the county. The tree is a very small grower; its branches are small and wiry, and of a grass-green colour: it is very hardy, and an excellent bearer.

153. PETIT JEAN. *Hort. Trans.* Vol. iv. p. 525. *Hort. Soc. Cat.* No. 781.

Fruit small, oval, slightly flattened at both ends. *Eye* very small, placed in a confined basin. *Stalk* very short, deeply inserted. *Skin*, where shaded, of a pale yellow, but the whole nearly covered with brilliant red, which, in less exposed parts, is broken into stripes, through which the ground colour is seen. *Flesh* very white, extremely tender, with an agreeable juice.

A dessert apple from November till April.

This is a very handsome little apple, native of Jersey, which keeps well till the end of the season, and is extensively cultivated in that island. Specimens of the fruit were sent to the Horticultural Society in 1820.

154. PINNER SEEDLING. *Hort. Trans.* Vol. iv. p. 530.

Carrel's Seedling. *Hort. Soc. Cat.* No. 791.

Fruit middle sized, slightly angular on the sides. *Eye* close, very little depressed. *Stalk* short, in a confined but deep cavity. *Skin* bright yellow, nearly covered with clear yellow russet. *Flesh* inclining to yellow, crisp and tender. *Juice* brisk and saccharine.

An excellent dessert apple from November till the end of May.

Raised by James Carrel, Nurseryman, at Pinner, Middlesex, in 1810. It produced its first fruit in 1818, and was first exhibited at the Horticultural Society in 1820.

155. RIBSTON PIPPIN. *Hort. Soc. Cat.* No. 946. *Pom. Mag.* t. 141.

Formosa Pippin. *Hort. Trans.* Vol. iii. p. 322.

Traver's Apple. *Ib.* Vol. iii. p. 324., according to the *Pom. Mag.*

Glory of York. *Hort. Soc. Cat.* No. 946.

Fruit middle-sized, somewhat irregularly formed, with a few broad, obtuse, indistinct angles on its sides, and generally more broad than long; about two inches and three quarters in diameter, and two inches and a quarter deep. *Eye* rather small, with a closed calyx, placed in an irregularly angular basin. *Stalk* half an inch long, slender, inserted in a rather narrow, funnel-shaped cavity, seldom protruding beyond the base. *Skin* pale yellow, russetty in the crown and round the stalk, and mottled thinly with dull red on the sunny side. *Flesh* pale yellow, firm, crisp. *Juice* saccharine, with a pungent, rich, and delicious aromatic flavour.

A dessert apple from October till April, but it is generally in its greatest perfection when it has been gathered a month or six weeks.

The Ribston Pippin may be truly said to be one of the best, and certainly is one of the most popular dessert apples of the present day, as well known as the Golden Pippin and the Nonpareil; and a greater number of trees of it are sold by nurserymen throughout England, than of both those sorts put together. It was raised, according to traditionary accounts, from some pips which were brought from Rouen, about the year 1688, and sown in the garden at Ribston Hall, near Knaresborough, in the county of York.

156. ROYAL PEARMAIN. *Rea's Flora*, 1665, No. 16.

Herefordshire Pearmain. *Hort. Soc. Cat.* No. 757.

Parmain Royal. *Knoop. Pom.* p. 71. t. 12.

Parmain Royal de longue dureé. *Ib.* p. 131.

Parmain double. *Ib.*

Engelsche Konings of King's Pepping. *Ib.*

Fruit above the middle size, oblong, and somewhat conical, about two inches and a half deep, and two inches and three quarters in diameter, slightly angular on its sides. *Eye* rather small, open, with a reflexed calyx, seated in a narrow,

shallow, russetty basin, scarcely marked by plaits. *Stalk* half an inch long, slender, rather deeply inserted, protruding just beyond the base. *Skin* dull, pale yellowish green, interspersed with gray russetty specks, especially on the sunny side, where it is tinged with a soft brown, and marked with a few narrow broken stripes. *Flesh* pale greenish yellow, tender, crisp. *Juice* saccharine, and of a very pleasant aromatic richness.

A dessert apple from November till February or March.

This very excellent apple is of many years' standing in this country, although far from being common in the nurseries, another apple having unjustly usurped its name.

157. ROYAL REINETTE.. *Hort. Trans.* Vol. iv. p. 529.

Fruit rather small, a little more conical than the Golden Reinette. *Eye* large and open, in an even and small basin. *Stalk* very short, with the flesh growing pretty closely round it. *Skin* delicate yellow, sprinkled with a few dark spots; on the sunny side stained and striped with delicate but brilliant red, and covered with numerous gray spots; the whole surface highly polished and shining. *Flesh* pale yellow. *Juice* of excellent flavour.

A dessert apple from November till April and May.

This very beautiful apple is cultivated in the western parts of Sussex; fruit from the Earl of Egremont's, at Petworth, was exhibited at the Horticultural Society in 1820.

158. STONE PIPPIN. *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.

White Stone Pippin. *Hort. Soc. Cat.* No. 1157.

White Pippin of Norfolk.

Fruit middle sized, of an oblong figure, tapering to the crown, where it is narrow, somewhat angular on its sides. *Eye* small, hollow, surrounded by slight obtuse bold plaits. *Stalk* slender, not protruded beyond the base. *Skin* very smooth, pale green, becoming yellow when kept a few weeks. *Flesh* very firm and dense. *Juice* not plentiful, sharp, slightly acid, becoming sweet when mature, with a little perfume.

A dessert and culinary apple from November till July or August.

This is a valuable Norfolk apple, known in the Norwich market by the name of White Pippin. The fruit, when peeled, sliced, and boiled in sugar, becomes transparent, affording for many months a most delicious sweetmeat for tarts. The tree grows to a large size, is very hardy, and in all sea-

sons an abundant bearer. It is highly deserving of an extended cultivation.

158.* TARVEY CODLIN. *Hort. Trans.* Vol. vii. p. 338.

The *skin* is a dull olive green, with an imperfect mixture of yellow; on the exposed side it is yellowish red, much spotted with broken rows of large blood-red dots. The *flesh* is white and juicy, with the taste of an English Codlin.

A very good apple, in its season, in Ross-shire, in November and December.

This was raised from a seed of the Manx Codlin, by Sir George Steuart Mackenzie, in his garden at Coul, near Dingwall, an account of which is given by him, in a paper in the Horticultural Transactions, dated March 12, 1827.

159. WHITE SPANISH REINETTE. *Pom. Mag.* t. 110.

Reinette Blanche d'Espagne. *Mayer's Pomona*, according to the *Pom. Mag.*

D'Espagne,
De Ratteau,
Concombre Ancien, } of foreign Gardens.

Fall Pippin,
Cobbett's Fall Pippin,
Large Fall Pippin, } of the English and Americans,
according to the *Pom. Mag.*

Fruit very large, roundish oblong, about three inches and three quarters deep, and three inches and a half in diameter, irregular in its outline, with broad irregular ribs on its sides, which terminate in an uneven crown, where it is nearly as broad as at the base. *Eye* large, open, very deeply placed in a broad-angled, oblique, irregular basin. *Stalk* half an inch long, not deeply inserted, in a rather small evenly-formed cavity. *Skin* smooth, yellowish green on the shaded side, tinged with orange where exposed to the sun. *Flesh* yellowish white, crisp, and tender, with a rich sugary juice.

A dessert apple, and for culinary purposes also, from November till February or March.

This extremely valuable apple is at present but little known in England, although, from specimens exhibited at the Horticultural Society in 1829, by John Darby, Esq., it appears that very ancient trees of it exist in Sussex. In America it is called Fall Pippin, under which name it has been for some time sold by Mr. Cobbett.†

† There is some mistake here. The white Spanish Reinette and our Fall Pippin are different apples, however they may resemble each other in shape; the former apple may keep well till March, but the latter will not keep till the end of December, when it gets dry and meally; it is perfectly ripe in November. — *Am. Ed.*

160. WHITMORE'S PIPPIN. *Hort. Soc. Cat.* No. 1158.

Fruit middle sized, of a very regular, somewhat conical figure, with eight or ten obtuse angles on the sides, which terminate more distinctly in the crown, where it is almost drawn to a point. *Eye* very narrow, flat. *Stalk* three quarters of an inch long, slender, deeply inserted, and not protruded beyond the base. *Skin* a clear yellowish green, sprinkled with numerous small dark green specks; on the sunny side tinged with faint red. *Flesh* whitish green, breaking. *Juice* brisk, with a slight aromatic flavour.

A winter dessert and culinary apple from November till January or February.

161. WINTER PEARMAIN. *Ray*, 1688.

Old Pearmain. *Pom. Hereford*, t. 29.

Parmain d'Hiver. *Knoop. Pom.* p. 64. t. 11.

Pépin Parmain d'Angleterre. *Ib.* p. 131.

Fruit middle sized, regularly shaped, tapering a little from the base to the crown, which is a little narrowed. *Eye* small, and closed by the short segments of the calyx. *Stalk* short, slender, protruding a little beyond the base. *Skin* a grass green, with a little colour of a livid red on the sunny side, interspersed with a few dark specks, particularly on the produce of old trees, especially those which are encumbered with a profusion of wood. *Flesh* pale green, firm, crisp. *Juice* not plentiful, but saccharine, and of a slight aromatic flavour.

A dessert apple from November till March.

162. WINTER RED CALVILLE. *Nursery Catalogues*.

Calville Rouge. *Duhamel*. 4. t. 3.

Calville Rouge d'Hiver. *Bon Jard.* 1827, p. 323.
Hort. Soc. Cat. 132.

Fruit large, of an oblong figure, broader at the base than at the crown, about three inches in diameter, and three inches and a half deep. *Eye* large, rather deeply sunk. *Stalk* three quarters of an inch long, rather deeply inserted. *Skin* pale red on the shaded side, but where exposed to the sun, of a much deeper colour. *Flesh* tender, with an agreeable juice.

A culinary apple from November till February.

SECT. VII.—*Russets and Nonpareils.*

163. ACKLAM'S RUSSET. *Forsyth*, Ed. 3. No. 1.
Hort. Soc. Cat. No. 977.

Fruit below the middle size, perfectly round in its outline, and rather flat; about two inches and a quarter in diameter, and two inches deep. *Eye* small, with a converging calyx, sunk in a very regular, circular, open basin, free from plaits. *Stalk* half an inch long, even with the base. *Skin* pale yellowish green, covered with a very thin, smooth, gray russet, in which are interspersed numerous yellowish gray specks. *Flesh* greenish white, very firm and crisp. *Juice* sugary, and of a high poignant flavour.

A very neat dessert apple from November till February.

164. AROMATIC RUSSET. *Nursery Catalogues*. But not of *Hort. Soc. Cat.* 1061.

Fruit middle-sized, a little conical, but flattened at both the base and the crown. *Eye* small, a little depressed. *Stalk* very short, deeply inserted. *Skin* green, covered with a thin gray russet, and a little tinged with dull red on the sunny side. *Flesh* greenish white, firm, crisp, but tender. *Juice* saccharine and perfumed.

A dessert apple from November till February.

The wood of this tree is straight, rather slender; and when the young branches are vigorous, they are furnished with spurs, somewhat in the manner of the Nonesuch. It is a very hardy sort, and an excellent bearer.

165. ASHMEAD'S KERNEL. *Hort. Soc. Cat.* No. 20.

Dr. Ashmead's Kernel, of the Gloucestershire Gardens.

Fruit rather small, not much unlike the old Nonpareil, except in being a little longer, and having a few obtuse angles running from the base to the crown, which is somewhat narrow. *Eye* small, a little depressed. *Stalk* three quarters of an inch long, slender, and inserted half its length in a conical cavity. *Skin* of a pale brownish gray russet upon a green ground, and of a brownish orange colour on the sunny side. *Flesh* firm and crisp. *Juice* plentiful, of an excellent and rich aromatic flavour.

A very neat dessert apple from November till May.

The habit and general appearance of the tree is very much like that of a Nonpareil, and there can be no doubt of its having originated from a seed of that fruit. It is a Gloucestershire apple, and was raised by a Dr. Ashmead, of Ashmeads, in that county. It is a very valuable and hardy variety, highly deserving of cultivation.

166. BOWYER'S RUSSET. *Hort. Soc. Cat.* No. 979. *Pom. Mag.* t. 121.

Fruit below the middle size, broadest at the base; the outline tolerably round, about two inches and a quarter in

diameter, and one inch and three quarters deep. *Eye* close, in a small depression, surrounded by obscure wrinkled plaits. *Stalk* half an inch long, inserted in a middle-sized evenly-formed cavity. *Skin* covered all over with a fine golden russet. *Flesh* greenish white, with a tinge of yellow, and having a sharp, rich, aromatic *juice*.

A very handsome and valuable dessert apple in the month of September, and will keep a few weeks after this time.

167. BRADDICK'S NONPAREIL. *Hort. Trans.* Vol. iii. p. 268. t. 10. f. 3.

Fruit of a flattened globular figure, three inches in its widest, and two inches and a half in its shortest diameter, not much lessened near the eye, and nearly flat at the stalk. *Eye* rather small, inserted in a somewhat deep and nearly rounded basin, almost without plait or wrinkle. *Stalk* short, not deeply inserted. *Skin* smooth, greenish near the stalk, becoming tinged with yellowish brown, and a considerable portion of brownish red on the sunny side, and generally a patch of fine russet round the eye. *Stalk* short, not deeply inserted. *Flesh* yellowish, sweeter and more melting than the old Nonpareil, with a richly-sugared and slightly-aromatic *juice*.

A dessert apple from October till Christmas.

This very valuable apple was raised by John Braddick, Esq., in his garden at Thames Ditton, in Surrey.

168. EARLY NONPAREIL. *G. Lindl. Plan of an Orchard*, 1796.

Summer Nonpareil, } *Gardeners' Names in Norfolk.*
Stagg's Nonpareil, }

Hicks's Fancy, *Hort. Soc. Cat.* No. 450.

Fruit middle-sized, a little more long than broad, and somewhat narrowed at the crown. *Eye* small, in a very shallow basin. *Stalk* three quarters of an inch long, slender. *Skin* yellowish, covered with a very thin russet, interspersed with a few gray specks. *Flesh* yellowish white, very crisp, and tender. *Juice* plentiful, of a rich and highly aromatic flavour.

A dessert apple in October and November.

This very excellent apple was raised from a seed of the old Nonpareil, by a nurseryman of the name of Stagg, at Cais-ter, near Great Yarmouth, in Norfolk, about fifty years ago. The tree has much the appearance of the Nonpareil, except its wood being shorter, and of a more upright growth. It is a hardy bearer, and highly deserving of cultivation.

169. FENOUILLET GRIS. *Duhamel*, 10. t. 5.

Anis. *Ib.*

Caraway Russet. *Hort. Soc. Cat.* No. 982.

Spice Apple.

Brown Apple of Burnt Island. } *Ib.* No. 1061.

Rook's-nest Apple,

Fruit rather small, roundish ovate, of a very regular outline, without any angles on its sides, about two inches and a quarter in diameter at its base, and two inches deep. *Eye* small, with narrow diverging segments, deeply sunk in a narrow funnel-shaped basin. *Stalk* short, deeply sunk in a funnel-shaped cavity, quite within the base. *Skin* yellowish gray, covered with a thin russet, and very slightly tinged with brown on the sunny side. *Flesh* yellowish white, crisp, tender, with a saccharine and highly flavoured aromatic juice.

A desert apple from November till February.

This is a very neat French apple, and has been some years in the London Nurseries, where it is often sold under the name of Aromatic Russet. The tree is a rather small grower, with slender, smooth, wiry branches, which seldom produce any spurs upon those of the present year : it is hardy, and a good bearer.

170. GOLDEN RUSSET. *Forsyth*, Ed. 3. No. 57. *Hort. Soc. Cat.* No 983.

Fruit below the middle size, pretty regular in its outline, without angles, generally about two inches deep, and two inches and a quarter in diameter. *Eye* rather small, close, moderately depressed, surrounded by irregular plaits, part of which are more prominent than the rest. *Stalk* very short, deeply inserted in an uneven narrow cavity, not protruding so far as the base. *Skin* thick, of a pale copper-coloured yellowish russet, very thick and rough on the shaded side, with a few patches, occasionally, of bright red on the sunny side, and verrucose at the base. *Flesh* pale yellow, very firm and crisp. *Juice* not plentiful, but saccharine, or an aromatic and slightly musky flavour.

A dessert apple from December till April.

The Golden Russet has been known in our gardens ever since the time of Ray, who makes it synonymous with the Aromatic Russet. The trees are very hardy, bearing well in bleak situations ; they grow to a good size, and are rather remarkable, in having a profusion of slender pendulous branches.

171. HORSHAM RUSSET. *G. Lindl. in Hort. Trans.* Vol. iv. p. 69.

Fruit about the size of a Nonpareil, but not so regular in its outline, generally about two inches and a quarter in diameter, and two inches deep. *Eye* small, closed, in a small depression without angles. *Stalk* short, rather thick, rather deeply inserted in a wide uneven cavity. *Skin* pale green, covered with a thin yellowish gray russet round its upper part, with a pale salmon-coloured tinge on the sunny side. *Flesh* greenish white, firm, crisp. *Juice* plentiful, of a high aromatic Nonpareil flavour.

A dessert apple from November till March.

Raised from the seed of a Nonpareil about thirty years ago, by Mrs. Goose, of Horsham, Saint Faith's, near Norwich. It is a very hardy tree, and a good bearer.

172. HUNT'S DUKE OF GLOUCESTER. *Hort. Trans.* Vol. iv. p. 525.

Hunt's Nonpareil. *Hort. Soc. Cat.* No. 659.

Fruit middle-sized, resembling a Nonpareil in form, but is a little more oval. *Skin* a clear green on the shaded side, but little of that colour is visible, nearly the whole being covered with thin russet, becoming coarser and thicker round the eye; on the sunny side it is tinged with a reddish brown. *Flesh* white, mixed with green, like the old Nonpareil, crisp, juicy, and high flavoured.

A dessert apple from November till March or April.

Raised by Dr. Fry, of Gloucester, from a seed of the Nonpareil, and was first exhibited at the Horticultural Society in 1820.

173. KNOBBY RUSSET. *Hort. Trans.* Vol. iv. p. 219.

Fruit middle-sized, of an oval form. *Eye* considerably depressed. *Stalk* short, deeply inserted. *Skin* yellow, with a mixture of green, but nearly covered with russetty warts. *Flesh* yellowish, crisp, not juicy, but sweet and high flavoured.

A dessert apple from November till May.

Fruit from Midhurst, in Sussex, gathered from the tree in January, 1820, was exhibited at the Horticultural Society in March and May following. It is a valuable fruit, and extremely hardy.

174. MARTIN NONPAREIL. *Hort. Trans.* Vol. iii. p. 456. *Pom. Mag.* t. 79.

Fruit larger than that of the old Nonpareil, and more irregular in figure; it is generally roundish, sometimes approaching

a conical form. *Eye* rather wide, surrounded by broad angular plaits. *Stalk* short, thick, not deeply inserted. *Skin* lemon colour, sprinkled and shaded with yellowish brown russet. *Flesh* yellow, firm. *Juice* saccharine and rich.

A dessert apple from December till May.

This very valuable apple was raised by the Rev. George Williams, of Martin Hussingtree, near Worcester.

175. OLD NONPAREIL. *Langley, Pom. t. 79. f. 4. Pom. Mag. t. 86.*

Non-Pareille. *Duhamel, 35. t. 12. f. 2.*

Nom-Pareil. *Knoop Pom. t. 9.*

Reinette Nompareille. *Ib. p. 51.*

Grüne Reinette, of the Germans, according to the *Pom. Mag.*

Fruit approaching to middle-sized, flat, broadest at the base. *Eye* very small, prominent, or very slightly depressed. *Stalk* an inch long, slender, three quarters of which protrudes beyond the base. *Skin* when fully ripened, greenish yellow, slightly coated with light russet; occasionally, where fully exposed to the sun, of a reddish brown. *Flesh* very firm, crisp. *Juice* not plentiful, but of a most singularly rich, poignant, aromatic flavour.

One of our most admired dessert apples, in its greatest perfection from Christmas to Lady-day.

Switzer, in 1724, says, "The Nonpareil is no stranger in England, though it might have had its origin in France; yet there are trees of it about the Ashtons, in Oxfordshire, of about one hundred years old, which (as they have it by tradition) were first brought out of France, and planted by a Jesuit, in Queen Mary's or Queen Elizabeth's time." From which it appears that it must have been in our gardens above two centuries. The trees are regularly good bearers; and when grafted upon the Doucin stock, upon a good soil, and under judicious management, their fruit has been as perfect as the best of our newest productions.

176. OLD ROYAL RUSSET, of the old Gardens.

Leather-coat Russet.

Fruit above the middle size, rather irregular in its outline, about three inches in diameter, and two inches and a half deep. *Eye* small, with a closed calyx, deeply sunk in a narrow oblique, irregular basin, surrounded by blunt plaits. *Skin* a rough gray russet, upon a green ground, with dull brown breaking through on the sunny side. *Flesh* greenish

white, very firm. *Juice* not plentiful, very sharp sub-acid, with a slight astringency before fully matured.

A culinary apple from November till April.

Late in the season, when it begins to shrivel, it eats pretty well; but before that time it is too harsh to bring to table. The trees grow to the largest size, are very hardy, and in all seasons great bearers.

The Leather-coat Russet of some country orchards is very different from this, very inferior, and making a very ugly tree, mostly full of disease, and not worth cultivating.

177. PATCH'S RUSSET. *Hort. Soc. Cat. No. 993.*

Fruit middle-sized, somewhat ovate, slightly angular on its sides, about two inches and a quarter deep, and two inches and a half or two inches and three quarters in diameter. *Eye* small, with a long, slender, connivent calyx, placed in a narrow, somewhat irregularly formed basin. *Stalk* an inch long, very slender, inserted in a funnel-shaped cavity, one half protruding beyond the base. *Skin* pale greenish yellow, covered with a thin gray russet. *Flesh* pale yellowish white, crisp. *Juice* brisk acid, with a rich aromatic flavour.

A dessert apple from November till March.

178. PENNINGTON SEEDLING. *Hort. Soc. Cat. No. 778.*

Fruit above the middle size, round, slightly angular on the sides, and somewhat flattened, broadest at the base, and narrowed at the crown; about three inches in diameter, and two inches and a quarter deep. *Eye* closed with long slender segments of the calyx, in a rather shallow irregularly formed hollow. *Stalk* three quarters of an inch long, strong, inserted in a wide uneven cavity, protruding beyond the base. *Skin* green when first gathered, with numerous small russetty specks on the shaded side; where exposed to the sun, covered pretty thickly with a scabrous warty russet, and tinged a little with pale brown. *Flesh* yellowish white, firm, crisp, juicy, saccharine, mixed with a brisk acid, and of an agreeable aromatic flavour.

A dessert apple from November till March.

This is a new variety, and appears to be a very valuable apple, the description of which was taken from a fruit grown in the Horticultural Garden at Chiswick in 1830.

179. PILE'S RUSSET. *Miller, Ed. 8. No. 17.*

Fruit above the middle size, irregularly formed, with broad ribs extending from the base to the crown, where it is

rather narrow, two inches and three quarters in diameter, and two inches and a quarter deep. *Eye* closed, with a somewhat long leafy calyx, seated in a narrow oblique, angular basin. *Stalk* short, deeply inserted in a wide uneven cavity, not protruding beyond the base. *Skin* pale green, covered with a good deal of russet, and tinged with muddy orange or dull brown on the sunny side. *Flesh* very firm, crisp. *Juice* saccharine, with a sub-acid briskness and aromatic flavour.

A dessert as well as culinary apple from November till March or April. Towards the spring when the fruit begins to shrivel, the Pile's Russet is an excellent table fruit.

180. PINE-APPLE RUSSET. *G. Lindl. Plan of an Orchard*, 1796.

Hardingham's Russet, of the *Norwich Gardens*.

Fruit above the middle size, roundish ovate, with broad obtuse angles on its sides, about two inches and three quarters in diameter, and two inches and a half deep. *Eye* small, with a very short connivent calyx, placed in a shallow depression, surrounded by ten rather unequal plaits. *Stalk* an inch long, inserted in an uneven cavity, one half of which protrudes beyond the base. *Skin* pale greenish yellow, almost covered with white specks on one part, and a thick scabrous yellowish russet on the other, which extends round the stock. *Flesh* very pale yellow, crisp, very short and tender. *Juice* more abundant than in any apple I have ever met with, as it generally runs very copiously as soon as cut open, saccharine, with that just proportion of acid which characterises our most valuable fruits, and of a spicy aromatic flavour, with a high perfume.

A dessert apple from the end of September to the middle of October.

This most valuable apple has taken its name from its abundance of juice, which somewhat resembles that of a pine-apple. The oldest tree remembered in Norwich was growing a century ago in a garden belonging to Mr. Hardingham, who died but a few years ago. The garden now belongs to Mr. William Youngman. It is undoubtedly one of the best apples of its season, and is highly deserving of cultivation.

181. PITMASTON NONPAREIL. *Hort. Trans.* Vol. v. p. 267. t. 10. f. 4.

Pitmaston Russet Nonpareil. *Ib.*

Saint John's Nonpareil. *Hort. Soc. Cat*, 669,

Fruit middle-sized, flatly compressed, rather narrowest at the crown, near three inches in its widest, and two inches and a half in its shortest diameter. *Eye* rather open, in a broad shallow basin, surrounded by slight irregular plaits. *Stalk* short, not deeply inserted. *Skin* of a dull green, nearly covered with russet, a little mixed with yellow, and faint red on the sunny side. *Flesh* greenish, rather more inclined to yellow than that of the Nonpareil. *Juice* rich, with a high aromatic flavour, and the peculiar perfume of the Nonpareil.

A dessert apple of great merit in November and December.

Raised by John Williams, Esq. in his garden at Pitmas-ton, St. John's, near Worcester.

182. POWELL'S RUSSET. *Hort. Soc. Cat.* No. 994.

Fruit rather small, about two inches in diameter, and an inch and three quarters deep, somewhat flat at both ends, and quite free from angles on its sides. *Eye* small, open, slightly sunk in a shallow narrow basin. *Stalk* half an inch long, slender, inserted in a very regular round cavity, twice as deep as the crown. *Skin* pale yellowish green, partially covered with a thin pale russet, but wholly covered round the crown, and shaded with brown on the sunny side. *Flesh* firm, of a clear pale yellow. *Juice* plentiful, saccharine and approaching in flavour to a well-ripened Nonpareil.

A very neat dessert apple from November till January.

This a good deal resembles the Acklam's Russet, except in the crown, which is narrower, and the depression not quite so deep. It is a very neat and excellent little apple, and may be justly reckoned one of our best Russets.

183. REINETTE DE HONGRIE. *Hort. Soc. Cat.* No. 908.

Fruit middle-sized, round, and somewhat flat, without any angles on its sides, two inches and a quarter deep, and two inches and three quarters in diameter. *Eye* rather small, with a connivent calyx, seated in a deep basin, surrounded by a few slight plaits. *Stalk* short, deeply inserted in a knobby cavity. *Skin* a completely thick, rough gray russet, with a little faint orange on the sunny side, the whole covered with numerous warty specks, more or less prominent. *Flesh* greenish white, intermixed with green, firm, crisp. *Juice* saccharine, of a rich aromatic flavour.

A dessert apple from November till April.

184. ROSS NONPAREIL. *Hort. Trans.* Vol. iii. p. 454. *Pom. Mag.* t. 90.

Fruit middle-sized, roundish, not at all angular, about two inches and a half deep, and the same in diameter, but having one of its sides a little longer than the other. *Eye* small, placed in a shallow depression. *Stalk* an inch long, deeply inserted, protruding beyond the base. *Skin* russetty, and stained with red on the sunny side. *Flesh* firm, greenish white, sweet and rich, with an agreeable perfumed fennel flavour.

A dessert fruit from November till April.

This is of Irish origin, and is one of the few fennel-flavoured apples which are cultivated among us. It is a great bearer, and healthy on all soils, and deserves an extended cultivation.

185. ROYAL RUSSET. *Miller*, Ed. 8. No. 15. *Pom. Mag.* t. 125.

Passe-Pomme de Canada, } of the French, according
Reinette de Canada grise, } to the *Pom. Mag.*

Fruit large, broad at the base, enlarged in the middle, and narrowed at the crown, about three inches and three quarters in diameter, and nearly three inches deep, its form being rather flat than oblong. *Eye* rather small, with a long, closed calyx, placed in a narrow, and rather deep, unequally plaited basin. *Stalk* very short, deeply inserted in a widely-formed hollow. *Skin* dull yellowish green, nearly covered with a somewhat thick gray russet, tinged with a little orange brown on the sunny side. *Flesh* firm, greenish white, with a tinge of yellow. *Juice* saccharine, with a good deal of acid, and a slight aromatic flavour.

A culinary apple from November till May.

This is the Royal Russet of the London markets; but several other Russets go by this name in different parts of England. What is understood in many parts of the country as the Royal Russet, is described under the name of *Old Royal Russet*, which may serve to distinguish it from the present one.

186. SAM YOUNG. *Hort. Trans.* Vol. iii. p. 324, and 454. *Pom. Mag.* t. 130.

Irish Russet. *Hort. Soc. Cat.* 985, according to the *Pom. Mag.*

Fruit of a smallish size, somewhat globular, flattened, about one inch and three quarters deep, and two inches and a half in diameter. *Eye* remarkably wide and open, in a broad depression. *Stalk* short. *Skin* bright yellow, with

minute brown spots, and a considerable quantity of russet, especially round the stalk; in some specimens red on the sunny side, usually cracking. *Flesh* inclining to yellow, mixed with green; tender, and melting. *Juice* plentiful, sweet, with a delicious flavour, scarcely inferior to that of the Golden Pippin.

An Irish dessert apple, of high reputation, ripe in November, and will keep good for two months.

The merits of this very valuable apple were made known in 1818, by Mr. Robertson, of Kilkenny. It is certainly one of the best of our modern apples, and cannot have too general a cultivation.

187. SCARLET NONPAREIL. *Hort. Soc. Cat.* No. 670. *Pom. Mag.* t. 87.

Fruit middle-sized, larger than the old Nonpareil, about two inches and a half deep, and three inches in diameter, roundish, without any angles on its sides. *Eye* shallow, placed in a regularly-formed depression, surrounded with very small plaits. *Stalk* variable in length, sometimes nearly an inch long, sometimes a thick fleshy knob. *Skin* deep red next the sun, sprinkled with pale brown dots; the shaded part yellowish green, passing off into streaks towards the junction of the two colours. *Flesh* firm, yellowish white, juicy, rich, and very excellent.

A dessert apple from November till March.

The Scarlet Nonpareil was raised in a garden belonging to a public house at Esher, in Surrey, about 1773, from a seed of the Old Nonpareil. Mrs. Grimwood purchased the original stock, from which some plants were obtained by Mr. Kirke, whose annual exhibitions in his garden of large quantities of its beautiful fruit have caused its cultivation now to be extended to almost every part of England, where it cannot fail of being universally admired. It is a very hardy sort, and a great and constant bearer. The Schäfer apple of the Germans, quoted in the *Hort. Soc. Cat.* as a synonym to this, is found to be a distinct variety.

188. SIELY'S MIGNONNE. *G. Lindl. Cat.* 1805.

Pride of the Ditches. *Local, in Norwich.*

Fruit rather small, about one inch and three quarters deep, and the same in diameter. It is not quite circular, in consequence of one of its sides being occasionally a little flattened, but is without any angles. *Eye* small, with a closed calyx, placed somewhat deeply in a rather irregularly formed narrow basin, surrounded by a few small plaits. *Stalk* half an

inch long, slender, about one half within the base, in a narrow cavity, and occasionally pressed towards one side, by a protuberance on the opposite one. *Skin*, when clear, of a bright yellow, but mostly covered with a gray netted russet, rendering the skin scabrous. *Flesh* greenish yellow, firm, crisp, and tender. *Juice* saccharine, highly aromatic, and of a most excellent flavour.

A dessert apple from November till February.

This neat and very valuable little apple was introduced into notice about thirty years ago by the late Mr. Andrew Siely of Norwich, who had it growing in his garden on the Castle Ditches, and being a favourite with him, he always called it the Pride of the Ditches. The tree is a weak grower, and somewhat tender. It is, therefore, advisable to graft it upon the Doucin stock, and train it either as a dwarf, or as an espalier in the garden. Its name of Siely's Mignonne was first published in my Nursery Catalogue of 1805.

189. SWEENEY NONPAREIL. *Hort. Trans.* Vol. iv. p. 526.

Fruit somewhat in the form of the old Nonpareil, but more irregular in its outline, and larger, about two inches and a half deep, and three inches in diameter. *Eye* small, perfectly closed by the short segments of the calyx, seated in a narrow and shallow depression, surrounded by a few wrinkled plaits. *Stalk* an inch long, slender, inserted in a wide but shallow cavity; and, like the old Nonpareil, it protrudes considerably beyond the base. *Skin* green, with white spots, which become oval round the stock, and patches of russet all over it, having sometimes the brilliant colour of a fine Nonpareil. *Flesh* firm and crisp, with abundance of juice, in which a powerful acid is combined with much sugar.

A dessert apple from the middle of November till March.

This very fine apple was raised by J. N. Parker, Esq. in 1807, at Sweeney, in Shropshire. The tree is an abundant bearer, and the fruit sometimes grows to a large size; the largest it ever produced was in 1818, measuring eleven inches and a quarter in circumference, and weighing nine ounces and a quarter. Twenty of its fruit, exhibited at the Horticultural Society in 1820, weighed seven pounds thirteen ounces avoirdupois.

190. SYKEHOUSE RUSSET. *Hooker, Pom. Lond.* t. 40. *Pom. Mag.* t. 81.

Prager, of some *Dutch Collections*, according to the *Pom. Mag.*

Fruit flat, middle-sized, of a roundish figure, and much flattened at both extremities, nearly three inches in diameter, and two inches and a quarter deep. *Eye* open, deeply sunk in an open even basin. *Stalk* variable in length, and not deeply inserted. *Skin* greenish yellow, more or less covered with a thin gray russet, which in some seasons almost entirely disappears; on the sunny side, of a deep rich brown, interspersed with small russetty patches. *Flesh* greenish white, approaching to yellow when fully matured, firm, juicy, with a fine sub-acid flavour.

A dessert apple from December till March.

This most excellent apple derives its name from the village of Sykehouse, in Yorkshire. Its young wood is somewhat long-jointed, very straight and erect, and grows to a greater length in one season than any other apple I have ever propagated. It is a hardy tree, and a good bearer, but best grafted on the Doucin stock, and trained in the garden as an espalier.

191. WHEELER'S RUSSET. *Miller*, Ed. 8. No. 16.

Fruit middle-sized, irregularly shaped and somewhat flat, from two inches and a half to two inches and three quarters in diameter, and two to two inches and a quarter deep. *Eye* rather small, with a closed calyx, placed in a rather shallow, uneven, broad-plaited basin. *Stalk* short, inserted in a narrow funnel-shaped cavity, seldom protruding beyond the base. *Skin* pale yellowish gray russet quite round the fruit, and on the sunny side of a lively brown, sprinkled with russetty specks. *Flesh* firm, greenish white. *Juice* not plentiful, but of a brisk, saccharine, aromatic flavour, charged with acid.

A dessert and culinary apple from November till May.

This is a very excellent winter apple; and when highly ripened and beginning to shrivel, is one of the best russets of its season. The tree is very hardy, grows handsomely, and is an excellent bearer.

192. WHITE RUSSET. *Hort. Trans.* Vol. iii. p. 454.

Fruit rather large, angular on its sides, about three inches in diameter, and two inches and three quarters deep. *Eye* wrinkled. *Stalk* short. *Skin* yellowish russetty green, intermixed with white, and having a little light red on the sunny side. *Flesh* firm, and highly flavoured when in perfection, but apt to grow mealy when too ripe.

An Irish dessert apple, and in use there in November and December.

SECT. VIII. — *Cider Apples.*

193. BENNET APPLE. *Pom. Heref. t. 21.*

Fruit somewhat long, irregularly shaped, broad at its base, and narrowing to the crown; but sometimes broader in the middle than at either of its extremities. A few obtuse angles terminate at the *eye*, which is small, with very short segments of the nearly closed calyx. *Stalk* half an inch long, very slender. *Skin*, on the shady side, a dull, dingy-coloured, russetty gray, shaded on the sunny side with numerous streaks and patches of orange colour and muddy red.

Specific gravity of its *Juice* 1073.

This apple has been chiefly cultivated in the deep and strong soils of the south-west part of Herefordshire. It affords excellent cider, when mixed with other varieties.

Many of the trees are of great bulk, which prove it to have been known in the seventeenth century. Its name has, no doubt, been derived from the person who first raised it from seed.

194. BEST BACHE. *Pom. Heref. t. 16.*

Bache's Kernel. *Ib.*

Fruit middle-sized, of an oblong shape, with two or three obtuse angles, terminating at the crown. *Eye* small; segments of the calyx short and flat. *Stalk* short, very stiff, so that the fruit is always in the direction of the bud from which it sprang. *Skin* yellow, shaded and streaked with light and deeper red, with now and then a few black specks: these, however, are more to be attributed to a crowded state of old trees, than a natural appearance of healthy fruit from young trees in a state of vigour, and in a kind season.

This observation may be understood to hold good in every description of our orchard fruit.

Specific gravity of its *Juice* 1073.

The origin of its name cannot be ascertained; but as it has sometimes been called Bache's Kernel, it probably has originated from the name of the person who first raised it from seed. It is principally cultivated in the south-east part of Herefordshire.

195. COCCAGEE. *Hort. Soc. Cat. 167.*

Cockagee. *Forsyth, Ed. 3. No. 22.*

Fruit middle-sized, conical, two inches and a half deep, and two inches and three quarters in diameter, a little angular on its sides, which terminate irregularly in the crown. *Eye* small, with a closed calyx, rather deeply sunk in an uneven, irregularly plaited basin. *Stalk* short, inserted in a narrow, shallow cavity, not protruded beyond the base. *Skin* smooth, pale lemon colour quite round the fruit, with a few greenish specks interspersed. *Flesh* rather soft, yellowish white. *Juice* sharp acid, with an unpleasant astringency.

This apple produces the well known, and by some highly esteemed, Coccagee Cider. Mr. Forsyth describes it as of a red colour next the sun; but those which were given me by Mr. Kirke were perfectly free from red in every part. I had no means of ascertaining the specific gravity of its juice.

196. COWARNE RED. *Pom. Heref.* t. 28.

Fruit of a pretty good size, a little more long than broad, but narrow at the crown, in which appear a few obtuse and undefined plaits. *Eye* small, with very short converging segments of the calyx. *Stalk* hardly half an inch long, very stiff and straight. *Skin*, a small part of it pale gold on the shady side and round the base, but of a bright red over a great part, and where fully exposed to the sun of an intense deep purplish crimson: there are numerous short streaks which mark the shady side of the fruit.

Specific gravity of its *Juice* 1069.

The trees of this sort grow to a large size, and are great bearers. Its name arises from the parish of Cowarne, near Bromyard, in Herefordshire, where it was first raised something more than a century ago. This name does not occur in the old catalogues.

— DOWNTON PIPPIN. See No. 50.

This apple sprang like the Grange Apple, and in the same year, from a seed of the Orange Pippin, and the pollen of the Golden Pippin. The original tree, with that of the Grange Apple, is growing at Wormsley Grange, in Herefordshire. The young trees very soon come into bearing, and the fruit is excellent.

Specific gravity of its *Juice* 1080.

197. FOREST STYRE. *Pom. Heref.* t. 12.

Red Styre. *Ib.*

Fruit middle-sized, globular, not much unlike the Orange Pippin, except its being deeper, and sunk at the eye, which

is nearly closed by the short, blunt segments of the calyx. The crown is regularly marked quite into the eye by ten regularly marked obtuse plaits. *Stalk* short, causing the fruit to sit pretty close to the branches. *Skin* soft yellow, shaded and marbled with deepish orange.

Specific gravity of its *Juice* 1076 to 1081.

The Styre, or Stire, is a native of Gloucestershire, and is planted principally in the light soils, in the neighbourhood of the Forest of Dean, where it affords a stronger cider than the deeper soils of Herefordshire. Styre cider may be found in the neighbourhood of Chepstow of thirty and forty years old. In Phillips's Poem on Cider he calls this the *Stirom*, a name which is now become obsolete.

198. FOXLEY APPLE. *Pom. Heref. t. 14.*

Fruit very small, growing in clusters of two or three together, somewhat globular, but a little narrowed at the crown. *Eye* not sunk, the segments of the calyx strong, narrow, and diverging. *Stalk* half an inch long, slender. *Skin* bright gold, very full of minute dots, and shaded with slight dashes and streaks of deep orange.

Specific gravity of its *Juice* 1080.

Raised by Mr. Knight, at Wormsley Grange, from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Pippin. Mr. Knight is induced to believe that no situation can be found in which our native Crab will grow and produce fruit, where the Foxley Apple will not afford a fine cider. It derives its name, Foxley, from the seat of the late Uvedale Price, Esq., in whose garden, on a grafted tree, it acquired maturity. It obtained the premium of the Herefordshire Agricultural Society in 1808.

199. FOX-WHELP. *Pom. Heref. t. 3.*

Fruit irregular, somewhat oval-shaped, with two or three prominent angles which terminate in the eye: crown rather narrow and pointed, and the base uneven. *Skin* yellow and red mixed, with a good deal of deeper red streaked all over the fruit.

Specific gravity of the *Juice* 1076 to 1080.

The expressed juice of this is extremely rich and saccharine, and enters, in a greater or less proportion, into the composition of many of the finest ciders now made in Herefordshire, to which it communicates both strength and flavour. It has been known ever since the time of Ray, in 1688; and Mr. Knight believes it to be a native of Herefordshire.

200. FRIAR APPLE. *Pom. Heref. t. 30.*

Fruit of a good size, somewhat conical, being broad at its base, and tapering to the crown, which is very narrow and pointed. *Eye* sunk, and surrounded by four or five obtuse, but prominent plaits. *Stalk* short and stiff, notwithstanding which the fruit is generally pendent. *Skin* dull grass green on the shaded side ; but where exposed to the sun, of a very dark, muddy, livid red.

Specific gravity of its *Juice* 1073.

This apple is cultivated principally in the north-west parts of Herefordshire. The trees are generally vigorous and productive, and in kind seasons its cider is very good. It is difficult to say from what its name has originated, as nothing more can be traced of its history.

201. GARTER APPLE. *Pom. Heref.* t. 26.

Fruit middle-sized, oblong, tapering from the base to its crown, perfectly round in its circumference, and free from angles. *Eye* a little sunk, and closed by the short segments of the calyx. *Stalk* short. *Skin* pale yellow on the shaded side, but where exposed to the sun of a bright lively red, shaded with darker streaks and patches quite into the crown.

Specific gravity of its *Juice* 1066.

The Garter Apple has been much cultivated during the decay of the older and more valuable varieties ; and in mixing with those, though it contains but a small portion of saccharine matter, it contributes to afford excellent cider. The origin of its name is quite uncertain.

— GOLDEN HARVEY. *See* No. 91.

The cider produced from the Golden Harvey, or Brandy Apple, is of very great strength, with little richness ; it has thence been called the Brandy Apple : in a very warm situation and season, it, however, sometimes affords a most exceedingly rich cider.

Specific gravity of its *Juice* 1085.

There are different varieties of the apple cultivated in Herefordshire under the name of Harvey : the Golden Harvey derives its name from the bright yellow colour of its pulp.

— GOLDEN PIPPIN. *See* No. 26.

The Golden Pippin, although one of our very finest dessert apples, is likewise one which has ever been the most esteemed for its cider.

Specific gravity of its *Juice* 1078.

202. GRANGE APPLE. *Pom. Heref.* t. 7.

Fruit of small size, globular, round at the crown. *Eye* very little sunk, the segments of the calyx strong, acute, reflexed. *Stalk* short and thick. *Skin* yellowish green, a little russeted near the base with a darker grayish green, and more inclined to yellow on the sunny side.

Specific gravity of its *Juice* 1079.

Raised at Wormsley Grange by Mr. Knight, from a seed of the Orange Pippin, which had been fertilized by the pollen of the Golden Pippin, in 1791. It is a very excellent cider fruit, and obtained the premium given by the Agricultural Society of Herefordshire, in 1802, for the best cider apple recently raised from seed.

203. HAGLOE CRAB. *Pom. Heref.* t. 5.

Fruit small, ill-shaped, something between an apple and a crab, more long than broad, wide at the base, and narrower at the crown, which is a little sunk, and the eye flat. *Skin* pale yellow, a little marbled in different directions with a russety gray, and having a few red specks or streaks on the sunny side. *Eye* flat, with a spreading calyx. *Stalk* short.

Specific gravity of its *Juice* 1081.

The Hagloe Crab, when planted on a dry soil, with a calcareous bottom, in a warm situation and season, produces a most excellent cider, both of strength and body. Mr. Marshall states it to have been raised by Mr. Bellamy, of Hagloe, in the parish of Awre, in Gloucestershire, towards the end of the seventeenth century; but Mr. Knight thinks it existed long previous to that time, as long ago the original tree could not be found at Hagloe.

204. LOAN PEARMAIN. *Pom. Heref.* t. 6.

Fruit rather small, somewhat globular; the crown is rather narrow; the *Eye* and the segments of the calyx flat. *Skin* pale yellow, marbled all over with orange-coloured specks and streaks. *Stalk* about half an inch long, fleshy next the fruit.

Specific gravity of its *Juice* 1072.

As a cider apple, the Loan Pearmain possesses much merit, and contains a considerable proportion of saccharine matter, combined with a good deal of astringency. The tree is a weak grower, and is frequently encumbered with a multiplicity of slender shoots. It does not appear to have been known in the seventeenth century, nor can its origin now be satisfactorily ascertained.

This pretty little fruit is not the Loan's Pearmain of the nurseries about London.

205. OLD QUINING. *Pom. Heref. t. 19.*

Fruit oblong, having obtuse but prominent angles, extending from the base to the crown, where they correspond to the number of the divisions of the calyx. *Eye* small, with erect segments. *Stalk* half an inch long, slender. *Skin* dull, dingy yellow, very much shaded with red, and of a very high dark colour on the sunny side.

Specific gravity of the *Juice* 1073.

Ray, who wrote in the sixteenth century, mentions the Queening Apple, and it has also been called Queening by other writers; but there seems to be no authority for this orthography. It appears more probably to have originated from *Coin*, (often called *Quoin*,) from its angular sides. The fruit is very good for table when first gathered from the tree. As a cider apple it was formerly held in esteem; but more modern kinds seem, at the present day, to have usurped its place.

206. ORANGE PIPPIN. *Pom. Heref. t. 8.*

Marygold. *Hort. Soc. Cat.* 593.

Isle of Wight Orange. *Ib.* 484.

Isle of Wight Pippin. *Ibid.*

Fruit middle-sized, globular. *Eye* but little sunk, with broad, acute segments of the calyx. *Stalk* very short. *Skin* a yellowish golden gray, with a russetty epidermis, highly coloured with orange and red on the sunny side.

Specific gravity of the *Juice* 1074.

This very beautiful apple is cultivated in Herefordshire, both as a dessert and cider apple. Its yellow pulp communicates a fine golden tinge to the juice of other varieties, and it is of itself an excellent cider fruit.

Its name has originated, no doubt, from the appearance of its fruit when highly ripened, resembling that of a crop of very ripe Seville Oranges. There are trees now to be found 100 years old; but where it originated cannot be ascertained.

It has been supposed by some that the Orange Pippin was brought from Normandy to the Isle of Wight, and that the first of the kind was planted in the garden of Wraxhall Cottage, near the under cliff, where it was growing in 1817.

207. PAWSAN. *Pom. Heref. t. 15.*

Fruit above the middle size, pretty round, without angles; but sometimes it is rather oval. *Crown* but little hollow. *Eye* small, with short reflexed segments of the calyx. *Skin* dull muddy olive-green, a good deal reticulated with a fine

network. *Stalk* three quarters of an inch long, slender, causing the fruit to be pendent.

Specific gravity of the *Juice* 1076.

Many trees of the Pawsan are found in the south-east or Ryeland district of Herefordshire, which have apparently stood more than a century. Its pulp is exceedingly rich and yellow, and in some seasons it affords cider of the very finest quality. Its name cannot be traced to any probable source.

208. RED MUST. *Pom. Heref. t. 4.*

Fruit nearly, if not quite, the largest cider apple cultivated in Herefordshire. It is rather broad and flattish, a little irregular at its base, which is hollow. *Stalk* slender. *Crown* sunk. *Eye* deep, with a stout erect calyx. *Skin* greenish yellow on the shaded side, with a deep rosy colour where exposed to the sun, and shaded with a darker red.

Specific gravity of the *Juice* 1064.

Ray has both a Red and a White Must apple among his cider fruit. The Red Must has been more extensively cultivated in Herefordshire than it is at present. Its cider has always been held in estimation; and although frequently thin of itself, when its fruit has been pressed with others, the cider has been much superior to that which could have been obtained from those sorts if pressed alone. It appears to be a native of Herefordshire, the deep soils of which produce trees of considerable magnitude.

209. REDSTREAK. *Pom. Heref. t. 1.*

Fruit nearly globular, but narrowed at the crown. *Eye* small, with a converging calyx. *Stalk* slender. *Skin* yellowish gold colour, but of a vermillion red where exposed to the sun, with deeper streaks, which are more or less marked all around the fruit.

Specific gravity of the *Juice* 1079.

Mr. Knight, the author of the very interesting *Pomona Herefordensis*, is of opinion that the Redstreak was the first fine cider apple that was cultivated in Herefordshire, or probably in England; and thinks it may be doubted, whether excellent cider was ever made in any country previous to the existence of this apple.

It is unquestionably a native of Herefordshire, and is supposed to have been raised from seed by Lord Scudamore in the beginning of the seventeenth century. When it began to be first cultivated, it was called *Scudamore's Crab*, and he certainly first pointed out its excellence to the Hereford-

shire planters. Lord Scudamore was ambassador to the court of France in the time of King Charles the First.

210. SIBERIAN BITTER-SWEET. *Hort. Trans.* Vol. vi. p. 547.

Fruit rather more than twice the size of the Siberian Crab, and not unlike it in shape, but with more colour on its sunny side. Mr. Knight, who raised it from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Harvey, says it is wholly worthless, except for the press; for this purpose it is highly valuable, when crushed with the more austere sorts, as it contains a larger portion of saccharine matter than any other apple known. I have tasted it at Mr. Knight's, and could compare it to nothing so much as to a sweet apple sliced and dipped in moist sugar. It obtained the premium awarded by the Agricultural Society of Herefordshire in 1826, for the best new variety of cider apple.

The tree is a most abundant bearer, and possesses the valuable property of resisting the attacks of the white mealy insect, in the same manner as the Winter Majitin of Norfolk. The Siberian Bitter-Sweet appears to have produced its first fruit in 1818, as Mr. Knight says in a letter to me (September, 1830,) "The original tree has borne thirteen successive crops, in defiance of several very severe and destructive frosts; and all heavy ones: the quality of the fruit consequently is apt to suffer greatly, and this takes off much from its value, as overloaded trees never afford rich fruit or fine cider."

211. SIBERIAN HARVEY. *Pom. Heref.* t. 23.

Fruit small, and nearly globular. *Eye* small, with short connivent segments of the calyx. *Stalk* short. *Skin* of a bright gold colour, tinged with faint and deeper red on the sunny side. The fruit grows a good deal in clusters on slender wing branches.

Specific gravity of the *Juice* 1091.

This was raised by Mr. Knight from a seed of the Siberian Crab, which had been fertilized by the pollen of the Golden Harvey. It produced blossoms first in 1807, and that year obtained the premium of the Agricultural Society of Herefordshire. Its juice is intensely sweet. The fruit becomes ripe the middle of October, but will remain on the tree long after it is ripe, and after its leaves are fallen.

212. STEAD'S KERNEL. *Pom. Heref.* t. 25.

Fruit a little turbinate, or top-shaped, something resembling a quince. *Eye* small, flat, with a short truncate, or covered calyx. *Stalk* short. *Skin* yellow, a little reticulated with a slight grayish russet, and a few small specks intermixed.

Specific gravity of the *Juice* 1074.

As a cider apple, this appears to possess great merit, combining a slight degree of astringency with much sweetness. It ripens in October, and is also a good culinary apple during its season.

It was raised from seed by the late Daniel Stead, at Briery, near Leominster, in Herefordshire.

— WINTER PEARMAIN, *see* No. 161. *Ray*, 1688.

Parmain d'Hiver. *Knoop. Pom.* p. 64. t. 11.

Old Pearmain. *Pom. Heref.* t. 29.

Fruit middle-sized, regular in shape, and about one-fourth part more long than broad. *Crown* a little narrowed. *Eye* small, and closed by the shut segments of the calyx. *Stalk* short. *Skin* grass green, with a little colour of a livid red on the sunny side, interspered with a few dark specks.

Specific gravity of the *Juice* 1079.

This was extensively cultivated in the seventeenth century, and is called by Evelyn and Worlidge the Winter Pearmain. Knoop also calls it Pepin Parmain d'Angleterre, from which it would appear, that on the Continent it was considered of English origin. It is a very good apple, and in a fine season is equally calculated for the press or the dessert.

213. WOODCOCK APPLE. *Pom. Heref.* t. 10.

Fruit middle-sized, of an oval shape, tapering a little to the crown, which is narrow. *Eye* flat, with broad segments of the calyx. *Stalk* three quarters of an inch long, thick, and fleshy, and curved inwards towards the fruit. *Skin* yellow, nearly covered with a soft red, and much deeper colour on the sunny side.

Specific gravity of the *Juice* 1073.

The Woodcock apple has been frequently mentioned by writers of the seventeenth century, as a cider apple of great excellence; but its cultivation seems on the decline. Its name is generally supposed to have been derived from an imaginary resemblance of the form of the fruit and fruit-stalk, in some instances, to the head and beak of a woodcock.

214. YELLOW ELLIOT. *Pom. Heref.* t. 17.

Fruit of a good size, rather more flat than long, having a few obtuse angles terminating in the crown. *Eye* small, with short diverging segments of the calyx. *Stalk* short. *Skin* pale yellow, slightly shaded with orange on the sunny side.

Specific gravity of the *Juice* 1076.

The Yellow Elliot was well known by planters of the seventeenth century. The cider in a new state is harsh and astringent; but it grows soft and mellows with age. It is supposed to have derived its name from the person who raised it from seed, as we find it mentioned by Phillips in his poem on cider.

ADDITIONAL APPLES OF AMERICAN ORIGIN BY THE EDITOR.

215. BOUCH APPLE.

Fruit large, of an oblong form, even and handsome. *Stalk* stout and short, inserted in a moderate even-shaped cavity. *Skin* of a pale yellow. *Flesh* white and tender, juicy, sweet and well flavoured; as a sweet apple it is not used for culinary purposes, but is very valuable as the earliest dessert apple we have. It is fully ripe about the middle or latter end of July, and is the largest apple, at that season, that is known. It does not keep in perfection long. This apple is undoubtedly of American origin.

216. JULY PIPPIN.

Early Harvest.

Fruit below the medium size, round, flattened at the blossom end. *Eye* sunk in a large shallow basin, which is rather irregular. The *stem* is slender, long, and inserted in a deep, but even cavity. The *skin* of a straw colour, with but very little colour on the sunny side. *Flesh* white and tender. The *juice* is rich, lively, and very fine. Ripe about the middle of July, and will keep good about a fortnight. A fine apple for culinary purposes, and the best dessert apple of the season. It makes a fine garden espalier tree, and ought to have a place in every collection.

217. SUMMER PIPPIN.

Fruit in shape and size resembles the Fall Pippin; it differs in having a more red cast on the sunny side, and in coming to maturity about a fortnight earlier. It appears to be best known in New-Jersey, where it is generally called

the Pie Apple. In my opinion it is a very fine apple, and decidedly of American origin.

218. FALL PIPPIN. *Fruit* large, somewhat pyramidal in form, a little higher on one side than the other. *Eye* rather deeply sunk in an even basin. *Stalk* short and thick, the fruit sitting close to the branch. *Skin* of a yellowish green, with a tinge of blush, or rather brownish cast, on the sunny side. *Flesh* tender, white and juicy, of a rich aromatic flavour. Ripe in November.

This is one of our finest fall apples; and when in full perfection is not surpassed by any, either for the dessert when ripe, or for culinary purposes a month earlier; it however does not keep long. In my note on the White Spanish Reinette, No. 159, I observed, that some mistake must have occurred in supposing it to be a synonym of our Fall Pippin, as that apple is said to keep till March. There can be no doubt that the Fall Pippin is of American origin, but we have no direct testimony, that I know of, to prove that fact. The growth of the tree, size of the leaf, &c., has led me to the belief that it originated from the Holland Pippin, to which it bears a close resemblance.

219. VANDEVERE.

Fruit of a medium size, the form flat. *Eye* sunk in a wide basin. *Stalk* rather thick, inserted in a small cavity. *Skin* of a pale red, with rough yellowish blotches interspersed with a light yellow when ripe. *Flesh* yellow and tender, the *juice* plentiful, rich and sprightly.

A fine apple for culinary purposes or the dessert; in use from September to November, and will keep well till January or February.

220. SWAAR APPLE.

Fruit large, of a roundish regular shape, a little flattened at the ends. *Skin* of a greenish colour, with a little blush on the sunny side. *Flesh* of a yellowish cast, crisp and juicy, of a rich and fine aromatic flavour; little inferior to the Spitzemberg, and for a keeping apple superior, as it will keep till March.

This is a winter apple cultivated by the Dutch settlers, from whom it derived the name *swaar* (or heavy.)

It is an excellent apple, of undoubted American origin, and should have a place in every good collection.

221. RHODE-ISLAND GREENING.

Fruit large, of a handsome shape. *Eye* small, closed by the segments of the calyx. *Stalk* inserted in a deep cavity. *Skin* of a dark green at the top, and of a mottled pale green at the base, with cloudy patches, which distinguish it from the Newtown Pippin. *Flesh* greenish white, firm and crisp. *Juice* rich and lively, with a slight aromatic flavour.

The fruit is often brought into the markets, and sold under the name of Newtown Pippin. The fruit is generally larger, and of a handsomer appearance than the Newtown Pippin, but does not possess that richness, although a fine apple. The Newtown Pippin may always be distinguished from this sort at first sight by the above description, and also by a light appearance slightly rayed with yellow near the stem.

This apple originated in Rhode-Island, where it is called Greening. It is undoubtedly an American fruit, and of great excellence. See No. 94.

222. MONSTROUS PIPPIN.

New-York Gloria Mundi.

Vandyne Apple.

“This apple originated on Long-Island, state of New-York. It is of an uncommon large size, weighing from 20 to 27 ounces. The *skin* is yellow, smooth, and full of white spots; the *stalk* is short, and grows in a deep cavity; the *eye* is also very deep; the *flesh* is juicy, white, tender and sprightly; and is very excellent for cooking, but has not sufficient flavour for a fine table fruit.” Coxe, Fig. 27.

The figure and description of Coxe are certainly that of the Vandyne Apple, which I suppose to be synonymous.

223. BELL FLOWER.

Fruit large, oblong, with rather an irregular outline. *Skin* of a pale yellow, with a tinge of blush on the sunny side, but more frequently without any. *Eye* closed and sunk in an uneven basin. *Stalk* slender and sunk in a deep plaited cavity. *Flesh* rich, tender and juicy; the seeds are large, the capsules very large; the seeds rattle in it when shaken. It ripens in October, and if carefully picked, will keep in good perfection all winter. It is a most excellent apple for culinary purposes or the dessert. It is not common in the New-York market, but very popular in Philadelphia, where it is highly esteemed as their principal winter apple. There is a good figure of this apple in Coxe's View, No. 33: he says, that “the original tree is said to be now standing on

a farm in Burlington county, New-Jersey, very large and old."

224. WINE APPLE.

Hay's Winter.

Fine Winter.

"An uncommonly large, fair, handsome red apple. The form is round, flat at the ends. *Skin* a lively red, streaked and spotted with a small portion of yellow. The stalk end frequently of a russet colour; both ends deeply indented. The stalk is very short; the taste rich and pleasant, an admired table fruit, and excellent for cooking as well as for cider: it ripens in October, and keeps well through the fall and winter." *Core*, No. 34.

This apple most probably originated in New-Jersey, where it is much better known than about New-York. It is a very excellent keeping apple, and when perfectly matured, in the spring of a rich aromatic flavour. It is highly esteemed in the Philadelphia market.

225. STROAT APPLE.

Fruit above the medium size, rather oblong, tapering a little towards the blossom end. Form regular and handsome. *Stem* rather large, short, and inserted in a slight cavity. *Skin* smooth, of a yellowish green colour. *Flesh* yellow and tender. *Juice* rich and lively. In use from September to December.

The tree is said to have originated in one of the streets of Albany, and was thence called by the Dutch, *Stroat* (signifying *street*) Apple; it is a very useful apple.

226. SWEET AND SOUR.

The principal merit of this apple consists in its curiosity: one half of the apple is said to be sweet, the other side sour. The fruit otherwise has but little to recommend it.

To these might be added a number of sorts of Apples of American origin, and many possessing considerable merit; but these twelve, with the other kinds described in the work may, with the exception of the last, be considered of superior excellence.

227. LADY APPLE.

Pomme d'Api.

Fruit small, round, flattened at both ends. *Eye* closed, sunk in a deep, round and even basin. *Stem* sunk in a deep round cavity. *Skin* smooth and glossy, of a bright shining red more than half round the fruit, the shaded part of a fine

greenish yellow. *Flesh* white, crisp and breaking. *Juice* plentiful, rich and fine flavoured. Ripe in November, and will keep well till April or May. As a winter and dessert apple it is held in very high repute, and commands a high price in the market. It is a most beautiful little apple, having the appearance of polished marble. Supposed to be of French origin, and does well in this country either as a standard orchard tree, or as an elegant espalier grafted on Paradise stocks for the garden.

AMERICAN CIDER APPLES.

Although most of our American apples make fine cider, yet the three following kinds are highly esteemed, and used exclusively for the purpose. They are cultivated extensively at and near Newark in New-Jersey, where cider is made equal, perhaps, to any in the world.

228. HARRISON.

"This is the most celebrated of the cider apples of Newark, N. J.; it is cultivated in high perfection, and to a great extent in that neighbourhood, particularly on the Orange Mountains. The *shape* is rather long and pointed towards the crown; the *stalk* long, the ends are deeply hollowed; the *skin* is yellow, with many small, but distinct black spots, which give a roughness to the touch; the *flesh* is rich, yellow, firm and tough, the taste pleasant and sprightly, but rather dry." "The apples fall about the first of November; rather below the middle size; remarkably free from rot." "Ten bushels are required for a barrel of cider; one barrel will produce fourteen quarts of distilled spirits. It obtained its name from a family in Essex county, New-Jersey, where it originated." *Coxe's View*, No. 83.

229. CAMTFIELD, OR NEWARK SWEETING.

This apple is next in reputation as a cider fruit to the Harrison, and is usually mixed with that apple in equal portions when ground; the size is middling; the *skin* is smooth and red with small indistinct yellow spots; the side from the sun a greenish yellow; the *flesh* is white, firm, sweet and rich; the *form* is round, flattened and somewhat sunk at the ends; "the cider is very strong and highly flavoured, yielding fourteen quarts of spirits from a barrel." "It is esteemed the most profitable apple produced in the eastern counties of this state, (New-Jersey,) where it was originally cultivated, and derived its name from a family resident in that part of the country." *Coxe's View*, No. 84.

230. GRANNIWINKLE.

"This apple is of moderate size; in form rather oblong; the skin a dark red, somewhat rough; the flesh a dead sweet, very rich, of a yellow colour. The cider produced from this apple resembles a sirup in its taste and consistence." "It is usually mixed with the Harrison for making cider of a superior quality. It ripens in November. It originated in one of the eastern counties of New-Jersey, and obtained its name from a farmer who first cultivated it." *Coxe's View*, No. 85.

231. HEWE'S VIRGINIA CRAB.

"This apple is of small size; form nearly round; the stem long and thin; the skin a dull red mixed with faint streaks of greenish yellow; the juice acid and austere; the flesh singularly fibrous and astringent." *Coxe's View*, No. 84.

It originated in Virginia. From this apple is obtained the celebrated Crab Cider, which by some amateurs is much sought after.

A SELECTION OF APPLES FOR A SMALL GARDEN.

Those marked thus * are added by the American Editor.

SUMMER APPLES.

| | | | |
|--------------------|-----|----------------------|-----|
| Early Red Margaret | 13 | Spring Grove Codlin | 9 |
| *Early Bough | 215 | *July Pippin | 216 |
| Margaret | 5 | Summer Golden Pippin | 10 |
| *Juneating | 4 | *Dutch Codlin | 50 |

AUTUMNAL APPLES.

| | | | |
|--------------------------|-----|---------------------|-----|
| Early Nonpareil | 168 | King of the Pippins | 24 |
| *Fall Pippin | 217 | *Monstrous Pippin | 222 |
| Franklin's Golden Pippin | 24 | Old Golden Pippin | 26 |
| *Canadian Reinette | 76 | *Æsopus Spitzemberg | 216 |
| Hughes' Golden Pippin | 29 | Padley's Pippin | 34 |
| *Bell Flower | 225 | *Malcarle | 99 |
| Keswick Codlin | 56 | Pine Apple Russet | 180 |

WINTER APPLES.

| | | | |
|--------------------|-----|------------------|-----|
| Acklam's Russet | 163 | Ashmead's Kernel | 165 |
| Barcelona Pearmain | 118 | Cornish Aromatic | 78 |

| | | | |
|-----------------------------|-----|--------------------|-----|
| Court of Wick | 79 | Dutch Mignonne | 82 |
| Fearn's Pippin | 87 | Golden Harvey | 91 |
| Hanwell's Souring | 139 | Hubbard's Pearmain | 142 |
| Margil | 100 | Martin Nonpareil | 174 |
| Norfolk Beaufin | 105 | Northern Greening | 149 |
| Old Nonpareil | 175 | Ribston Pippin | 155 |
| Royal Pearmain | 156 | *Lady Apple | 227 |
| *Newtown Pippin | 103 | *Ortley Apple | 157 |
| *Rhode-Island Green- ing | 221 | *Stroat Apple | 225 |
| *Vandevere | 219 | *Swaar Apple | 220 |

The variety of apples cultivated in this country is by far too numerous to attempt any thing like a complete description: even to enumerate them would be a most difficult task, owing to the great uncertainty of their names among nurserymen, gardeners, and orchardists, and the multiplicity of names under which they are known in different places.

In apples, a greater confusion exists in this respect than in any other description of fruit. This arises not so much from the great number of varieties which are grown, as from the number of growers, some of whom seek to profit by their crops alone, regarding but little their nomenclature. Nurserymen, who are more anxious to grow a large stock for sale than to be careful as to its character, are led into error by taking it for granted that the name of a fruit they propagate is its correct name, and no other: hence arises the frequency of so many of our fruits being sold under wrong names. Gardeners, who purchase trees, become deceived by this procedure, and do not discover the error, unless they have been imposed upon by the substitution of something worthless, wholly and obviously at variance with the character of the fruit that was sold them. This is a serious evil, to say nothing of the disappointment of the purchaser; for, unless the mistake be detected at first, the longer the tree grows before it is discovered, the more time will have been lost in its cultivation; and, be it remembered, this time is irrecoverable.

The foregoing descriptions of many of our most popular apples, it is presumed, will be found sufficiently clear to enable the pomologist to detect these egregious and every-day blunders, and to ascertain whether he cultivates those fruits that have been sold him, or whether he has had others substituted for them.

CHAPTER III.

APRICOTS.

1. BLOTCHED-LEAVED ROMAN.

Blotched-leaved Turkey. *Hort. Soc. Cat. No. 27.*

Variegated Turkey. *Ib.*

Abricot Maculé, *of the French.*

The Blotched-leaved Roman Apricot differs in no respect from the Roman Apricot, No. 11, except in its blotched leaves ; more than one half of the plants budded annually in the nurseries, becoming plain the first year of their growth from the bud. When the leaves retain their blotched character, the wood which produces them is always, more or less, striped and mottled with yellow, green, and brown.

DUHAMEL, Vol. i. p. 145, particularly mentions this variety of *Abricot commun*, indicating clearly that those who have considered it as a Turkey Apricot have been decidedly wrong.

2. BREDA, *Hort. Soc. Cat. No. 2. Pom. Mag. t. 146.*

Abricot de Hollande, } *Duhamet*, Vol. i. p. 138. t. 4.
or Amande Aveline } according to the *Pom. Mag.*

Royal Persian. *Hort. Soc. Cat. No. 23.*

Fruit rather small, its general form roundish, but often approaching to be somewhat four-sided. The *Suture* is moderately deep, with a depression at its termination on the summit. The *Skin*, where exposed to the sun, is of a deep brownish orange. *Flesh* deep orange, parting freely from the stone, juicy, rich, and high flavoured. *Stone* rather small, roundish, compressed, but not so much as in some others. *Kernel* sweet, like a hazel-nut : hence the synonym of *Amande Aveline*, in France.

Ripens from the beginning to the middle of August.

There is very little doubt that this is the true Breda Apricot, as has been satisfactorily ascertained in the Horticultural Garden at Chiswick, and explained in the Pomological Magazine ; but it is not the one mentioned by Miller. The Breda, Turkey, and Orange are the only varieties cultivated in our gardens, which have sweet kernels. There is a very fine open standard of this Apricot in the Horticultural Garden at Chiswick, which last year (1830) produced a fine crop of most excellent fruit.

3. BRUSSELS. *Miller*, No. 7.

Fruit of a middling size, of a somewhat oval figure, and a good deal compressed on its sides. *Suture* deep at the base, shallow at the apex. *Skin* pale yellow, full of white specks; on the sunny side red, marked with dark-brown specks and spots. *Flesh* yellow, firm, of a high brisk flavour, readily separating from the stone. *Kernel* bitter, very different to that of the Breda, which is sweet.

Ripe the middle of August.

In a sheltered situation, exposed to the south, the Brussels Apricot bears and ripens well upon an open standard. In this case, the fruit is not so large, but of a very deep colour, a little russetty where exposed to the sun, and of a very high flavour. Thirty years ago there were four of these trees growing in a gentleman's garden at Colchester, the largest of which in some seasons produced two hundred dozen of fine fruit.

4. HEMSKIRKE, *Pom. Mag.* t. 11.

Fruit middle-sized, roundish, slightly compressed, very like a small Moorpark, from which it is only distinguished externally by its size. *Flesh* very bright, deep, clear orange, more tender and juicy than the Moorpark, with a particularly rich delicate flavour, resembling that of an excellent Green Gage Plum. *Stone* much smaller than that of the Moorpark, without a pervious passage. *Kernel* nearly sweet.

Ripe the end of July and beginning of August.

We are indebted to the late Mr. Lee for the introduction of this Apricot. It is a most excellent early fruit, and highly deserving of attention.

It bears freely on an east wall, where it ripens thoroughly by the end of July, acquiring a high luscious flavour, superior even to that of the Moorpark.

5. LARGE EARLY APRICOT. *Pom. Mag.* t. 142.

Abricot Gros Précoce, } *of the French*, according to the
Abricot de St. Jean, } *Pom. Mag.*

Abricot de St. Jean rouge, *in Languedoc.* *Ib.*

Abricot gros d'Alexandrie, *in Provence.* *Ib.*

Fruit middle-sized, about two inches and a quarter long and two inches in diameter, somewhat oblong, compressed, projecting considerably on the side of the suture, which is deep, and terminates in a projecting point situated towards the back, beyond the axis of the fruit; back nearly straight. *Skin* downy, of a fine bright orange, and next the sun with

spots of deeper red, pale orange on the other side. *Flesh* parting from the stone, orange-coloured, juicy, rich. *Stone* brown, much flattened, oval, sharp in the front, perforated along the back from the base to the apex. *Kernel* bitter.

Ripe ten days or a fortnight earlier than the Roman. In France it ripens on Midsummer-day, whence its name of A. de St. Jean.

6. MOORPARK. *Hooker, Pom. Lond. t. 9.*

Anson's,

Temple's,

Dunmore's Breda,

} *of different Collections.*

Fruit large, of a roundish figure, about seven inches and a half in circumference each way, deeply hollowed at the base, and compressed on its sides, one of which is swelled considerably more than the other at the suture, which gives it an oblique appearance. *Skin* pale yellow on the shaded side, but of a deep orange colour, shaded and marbled with brownish red on the side next the sun, and full of dark specks. *Flesh* very firm, bright orange, separating clean from the stone. *Juice* plentiful and excellent. *Stone* rather rugged, with a pervious passage, containing a bitter kernel.

Ripe the end of August and beginning of September.

The Moorpark Apricot, now so universally known throughout England, is said to have been brought into this country by Sir William Temple, and planted in his garden at Moorpark: if so, it must have been an inhabitant here for more than 130 years, as Sir William died in 1700, at the age of 72.

The pervious passage in its stone has not been noticed by any of our writers till lately, nor is it readily discovered; its aperture is in a small groove on the thin side near its base, a pin inserted into which, and pushed forward, will open its further orifice, and thus effect its passage through the stone.

7. ORANGE. *Miller, No. 2.*

Early Orange. *Hort. Soc. Cat. No. 14.*

Royal George. *Ib. 21.*

Royal Orange. *Ib. 15.*

Fruit larger than the Masculine, about five inches in circumference each way, and of a roundish figure. *Suture* with a considerable swelling on one of its sides, and having a deep hollow base. *Skin* pale orange, on the side next the wall, and when fully ripe, of a deep orange tinged with red, and spotted with dark purple next the sun. *Flesh* deep

orange, succulent, and well flavoured. *Stone* small, orbicular, thick in the middle, and nearly smooth, not separating clean from the flesh. *Kernel* sweet, like that of the Breda and Turkey.

Ripe the beginning and middle of August.

8. PEACH APRICOT. *Forsyth. Ed. 3. No. 9.*

Abricot Pêche. *Pom. Franc. t. 7. f. 10.*

Abricot Pêche. *Duhamel. Vol. i. p. 145.*

Abricot de Nancy. *Ib. No. 10. t. 6.*

Imperial Anson's. *Hort. Soc. Cat. No. 5.*

Fruit very large, frequently from eight to nine inches in circumference, deeply hollowed at its base, and compressed on its sides. *Suture* well defined, with a thickening on one of its sides. *Skin* pale yellow in the shade; but of a deep orange, shaded, and mottled with dark brown, on the sunny side. *Flesh* firm, deep orange, and full of a very high-flavoured juice. *Stone* with a pervious passage, and a bitter kernel.

Ripe, end of August and beginning of September.

The Peach Apricot is supposed by some to be the same as the Moorpark; and, indeed, it has all its leading characters; but an extensive cultivation of it for more than twenty years has convinced me to the contrary. Its wood is similar, but more gross, less firm, and the tree more tender. Mr. Forsyth says it was introduced from Paris, by his Grace the Duke of Northumberland, in 1767. It is the largest and the best of all the apricots. A tree of this sort was planted in the gardens at Holkham forty years ago, where I have seen fruit of an extraordinary size under the management of Mr. Sandys, who has frequently had them of six ounces and a half in weight, and in any season three of them would weigh a pound avoirdupois.

9. PURPLE. *Pom. Franc. 1. p. 36. t. 5. f. 8.*

Alexandrian Apricot. *Ib.*

Abricot Angoumois. *Duhamel, No. 4. t. 3.*

Abricot Violet, of the *Luxembourg Cat.*

Black Apricot. *Forsyth, Ed. 3. No. 10.*

Fruit nearly spherical, about five inches in circumference. *Suture* deep, extending from the base to its apex. *Skin* covered with a very fine velvety down, of a pale red on the shaded side, of a deep red or purple on the side next the sun. *Flesh* pale red, except near the stone, where it is of a deep orange colour, from which it separates. *Juice* sub-acid,

with a somewhat astringent, but pleasant flavour. *Kernel* sweet.

Ripe the middle and end of August.

This singular little Apricot is highly esteemed in France, from whence it was introduced by Sir Joseph Banks, and bore fruit for the first time in this country, in his garden at Spring Grove, in 1799. At a short distance it has more the appearance of an Orleans Plum than an Apricot.

10. RED MASCULINE. *Hort. Soc. Cat.* No. 9.

Masculine. *Langley*, p. 88. t. 15. fig. 1. *Miller*, No. 1.

Abricot Précocé. *Duhamel*, No. 1. t. 1.

Abricot Hâtif Musqué. *Ib.*

Fruit small, of a roundish figure, about four inches and a half in circumference each way. *Suture* rather deep, and considerably swelled on one of its sides. *Skin* pale orange next the wall; when fully exposed, of a red colour next the sun, marked with dark red or purplish spots. *Flesh* pale or orange, full of a sweet musky juice. *Stone* obtuse, thick, smooth, and separates clean from the flesh. *Kernel* bitter.

Ripe the middle and end of July.

This is the earliest Apricot cultivated in England. The tree is tender, and requires to be planted on a south, or south-east aspect, in a warm and sheltered situation, without which the crops are seldom abundant.

11. ROMAN. *Langley, Pom.* p. 89. t. 15. f. 9. *Pom. Mag.* t. 13.

Abricot Commun. *Duhamel*, 1. p. 135. t. 2.

Fruit middle-sized, in form slightly compressed, inclining to oval. *Skin* dull straw colour, with a little dotting of orange or red on the sunny side, but in such small quantity, that the skin has always a pallid appearance. *Suture* shallow. *Flesh* dull pale straw colour, soft, dry, rather mealy, with a little sweetness and acidity. *Stone* flat, oblong, rather obtuse at each end, with a very even surface, separating from the flesh. *Kernel* very bitter.

Ripe the middle of August.

The Roman Apricot is the most common in our gardens; its principal recommendations are its hardness and plentiful bearing. It is best before fully ripe.

12. ROYAL. *Pom. Mag.* t. 2.

Abricot Royale. *Bon. Jard.* 1827. p. 288.

Fruit next in size to the Moorpark, rather oval, slightly compressed. *Skin* dull yellow, slightly coloured with red on a small space. *Suture* shallow. *Flesh* pale orange, very

firm, sweet, juicy, and high-flavoured, with a slight degree of acidity. *Stone* large, oval, not adhering to the flesh, blunt at each end, with scarcely any passage in the edge.

Kernel slightly bitter ; much less so than in the Moorpark.

Ripe the beginning of August, a week or ten days before the Moorpark. Raised a few years ago in the royal garden of the Luxembourg, and first noticed in the Bon Jardinier of 1826, where it is considered as a better fruit than that of the Moorpark.

13. TURKEY. *Miller*, No. 5. *Pom. Mag.* t. 25.

Large Turkey. *Hort. Soc. Cat.* No. 26.

Fruit about the middle size, in form nearly spherical, not compressed like the Moorpark. *Skin* very handsome deep yellow, with a number of rich, brownish, orange-red spots and blotches next the sun. *Flesh* pale yellow, firm, juicy, sweet, with a little acid, very rich and excellent. *Stone* separating freely, in figure like that of the Moorpark, but without the pervious passage. *Kernel* quite sweet, like that of an almond.

Ripe about the middle or latter end of August.

The Turkey and Roman Apricots are continually confounded with each other, and yet their characters are obviously and clearly distinct. The Turkey is spherical, more deeply coloured, with a *sweet* kernel ; the Roman is somewhat oval, slightly compressed, dull straw-coloured, and has a very *bitter* kernel, it also ripens a few days sooner.

The Abricot de Nancy of Duhamel (*fructu maximo compresso*, as he defines it) has been quoted in the *Pom. Mag.* as a synonym of the Turkey ; but the well-known globular, uncompressed character of the latter, leads me to consider it as an accidental mistake.

14. WHITE MASCULINE. *Forsyth*, *Ed.* 7. No. 5.

Abricot Blanc. *Duhamel*, No. 2.

Fruit similar to that of the Red Masculine in size and figure. *Skin* nearly white ; a pale straw colour on the side next the wall, but of a pale yellow, shaded and mottled with a reddish brown, on the side next the sun. *Flesh* white very delicate, and adheres slightly to the stone. *Juice* sweet, with an agreeable peach-like flavour. *Kernel* bitter.

Ripe the end of July.

This succeeds the Red Masculine in its time of ripening, and in France it is considered the better fruit of the two ; but

like that, it is tender, and requires to be planted against a south, or south-east wall, and to have a warm sheltered situation, to insure productive crops.

A Selection of Apricots for a small Garden.

| | | | |
|-----------------------|---|-----------------------|----|
| Breda | 2 | Peach Apricot | 8 |
| Brussels | 3 | Red Masculine | 10 |
| Hemskirke | 4 | Roman | 11 |
| Large Early | 5 | Royal | 12 |
| Moorpark | 6 | Turkey | 13 |

CHAPTER IV.

CHERRIES.

SECT. I. — *Fruit Round.*

1. AMBREE. *Forsyth, Ed. 7. p. 79.*

Cerise Ambré. *Duhamel, No. 14. t. 11.*

Fruit large, round at the head, but flattened next the stalk, which is about two inches long. *Skin* rather thick, of a fine amber colour, mottled with fine red and yellow, and of a bright red where exposed to the sun. *Flesh* pale yellow, somewhat transparent, with white veins, and slightly tinged with red under the skin next the sun. *Juice* plentiful, sugary, and when fully ripe very excellent. *Stone* with a very sharp point.

Ripe the end of July, and beginning of August.* This is rather too tender for an open standard, unless in a warm sheltered situation; but does remarkably well when trained against an east wall.

2. ARCHDUKE. *Forsyth, Ed. 7. No. 4.*

Griotte de Portugal. *Duhamel, No. 18. t. 13.*

Portugal Duke. *Pom. Franc. 2. p. 40. t. 27. f. 21.*

* The time of ripening in this country for the cherries, is a fortnight or three weeks earlier than the time stated by the author. *Am. Ed.*

Fruit clustered like the May Duke, and much of the same colour ; but larger, with a shorter stalk, and inserted in a deeper hollow, ripening at least a fortnight later. The Arch Duke is a much more vigorous grower than the May Duke, with longer diverging branches, and larger leaves. It is equally hardy as an open standard, and may be planted to advantage among Morellos on a north wall.

3. BELLE DE CHOISY. *Jard. Fruit.* Vol. ii. p. 21. t. 7. *Pom. Mag.* t. 42.

Cerise de la Palembre, } of the French Gardens, accord-
Cerise Doucette, } ing to the *Pom. Mag.*

Fruit growing by pairs, middle-sized, roundish, depressed at the apex. *Stalk*, from the fork an inch, neck half an inch long. *Skin* transparent, red, mottled with amber, especially on the shaded side. *Flesh* amber-coloured, tender and sweet. *Stone* middle-sized, round.

Ripe in July, rather before the May Duke.

This cherry is of French origin, and is said to have been raised at Choisy, near Paris, about the year 1760. The general habit of the tree is that of the May Duke ; but the branches are rather more spreading than the common one, and the leaves more evenly serrated.

It bears well on an open standard, and is very deserving of cultivation.

4. CARNATION. *Langley*, t. 16. f. 3.

Fruit large, round, almost the colour of the Kentish, but more marbled with red. *Flesh* firm, with a very good-flavoured juice.

Ripe in August.

The branches, as well as the trees, have a good deal of the character of the Kentish ; but they are stronger, the leaves larger, deeply and doubly serrated.

The Carnation Cherry is a shy bearer generally, on an open standard ; but when trained as an espalier, in a warm garden, where it has plenty of sun, it bears extremely well, and the fruit is much finer.

5. EARLY MAY. *Miller*, No. 2.

Small Early May. *Langley*, t. 17. f. 2.

Cerisier Noir, à fruit rond précoce. *Duhamel*, 1. p. 168. t. 3.

Fruit small, round, a little flattened at both extremities. *Stalk* one inch and a quarter long, slender, deeply inserted. *Skin* of a pale red colour. *Flesh* soft, juicy, but not high flavoured.

Ripe in June before any of the Dukes.

The wood of this sort is very slender and wiry, with small shining leaves. Its only merit is that of ripening before any other. It requires a south or south-east wall, being too tender for an open standard.

6. HOLMAN'S DUKE. *Langley*, t. 17. f. 1.

Fruit round, flattened at both ends, of a very deep red; and when highly ripened in the sun, it is almost black. *Flesh* very melting, juicy, and of a most excellent flavour.

Ripe the middle and end of August.

The Holman's Duke is a very distinct variety of the Duke, and cannot well be confounded with any other. Its shoots are short, erect, straight, short-jointed, and more slender than any of the other varieties; and when the May Duke is fully ripe, the fruit of this is quite green, and ripening at least a month later in all situations. It is one of our most hardy sorts, and when planted against a north. wall is highly valuable; not only as affording a most certain crop, but as prolonging the season of the Duke to a late period, and as a connecting link between all the rest and the Morello.

7. JEFFREY'S ROYAL. *G. Lindl. Plan of an Orchard*, 1796.

Royale. *Duhamel*, 20, t. 15.

Cherry Duke. *Ib.*

Fruit round, nearly as large as a May Duke, a little hollowed at the base, in clusters, some of which have four cherries on a common peduncle. *Stalk* an inch from the fork, and a quarter of an inch above it. *Skin* of a fine deep red, which becomes almost black when fully ripe. *Flesh* pale red, firm, succulent. *Juice* plentiful, rich, and high flavoured.

Ripe the middle and end of July.

This cherry was introduced into notice about fifty years ago by a Mr. Jeffrey, a nurseryman at Brompton Park. The tree is the most compact grower of all the sorts in our collections, its branches seldom shooting more than six or nine inches in a year: the buds are so close together, and the spurs so numerous and crowded, that the fruit forms most dense bunches. It can scarcely be propagated otherwise than by budding.

8. KENTISH. *Miller*, No. 1.

Flemish. *Langley*, t. 18. f. 1.

Fruit middle-sized, round, flattened at both ends. *Stalk*

one inch and a half long, slender, and sunk in a rather deep hollow. *Skin* of a dingy red, slightly marbled with dull brown, and having occasionally a few both opaque and transparent spots. *Flesh* rather firm, but succulent, with a somewhat astringent but saccharine juice.

Ripe about the middle of August.

This is one of the most common and most hardy cherries cultivated in this country, the May Duke excepted.

The trees grow like those of the Morello, with slender branches and shining leaves. The stone is so strongly attached to the stalk, as to be withdrawn by it from the pulp with facility, leaving the fruit apparently whole : a property, I believe, not possessed by any other cherry. In this state it is laid on hair sieves and exposed to the sun, where it dries and becomes a delicious sweetmeat, similar in appearance to that of a large sultana raisin, and will keep thus for twelve months.

9. LATE DUKE. *Pom. Mag.* t. 45.

Cerise Angloise tardive. *Hort. Soc. Cat.* No. 22. according to the *Pom. Mag.*

Fruit large, above the size of a May Duke, bluntly heart-shaped, somewhat compressed, with a shallow depression on one side. *Skin* a rich shining red. *Flesh* tender, amber-coloured, juicy, and rich, of the same quality as a May Duke. *Stone* rather large, roundish, ovate, compressed.

Ripe on a standard in August.

This cherry has a great affinity to the Arch Duke, if not absolutely the same. It appears, however, to be scarce in our gardens, and to be better known among the French than with us, although its name indicates its being of English origin. The branches are of vigorous growth, but more spreading than those of the May Duke, and the leaves are larger.

10. MAY DUKE. *Langley*, t. 17. fig. 3. *Miller*, No. 3. *Hooker, Pom. Lond.* t. 28.

Fruit roundish, flattened at both ends, of a deep red colour, and growing in clusters : when fully ripe, the flesh is soft, juicy, and tender, with a very pleasant acid, and a rich agreeable flavour.

Ripe the middle of July.

The common May Duke, as an open standard, is more extensively planted in every county in England than any other cherry, a sufficient indication of its utility and value to the orchardist. Although it has been cultivated a consider

able time in this country, I do not find it mentioned previously to *Ray*, in 1688.

11. MONTMORENCY. *Hort. Soc. Cat.* No. 148.

Montmorency, à gros fruit. *Duhamel*, 10. t. 8.

Gros Gobet. *Ib.*

Gobet à courte queue. *Ib.*

Cerise à courte queue, *of the French.*

Cerise à courte queue de Provence. *Ib.*

Fruit large, round, very much flattened at both the base and the apex, generally growing in pairs. *Stalk* stout and stiff, an inch long, deeply inserted in a wide cavity. *Skin* smooth, shining, of a beautiful soft but lively red colour. *Flesh* firm, yellowish white. *Juice* plentiful, with a rich and very agreeable rich acid.

Ripe the middle and end of July.

The Montmorency cherry is but little cultivated at present in this country, although very common throughout Normandy and other parts of France.

12. MORELLO. *Langley*, t. 16. f. 2.

Milan. *Ib.*

Cerise du Nord. *Nois. Arb. fruit.* p. 19.

Fruit large, round, of a dark red colour, turning almost black when fully ripe. *Flesh* deep red or purple, tender, juicy, and blended with an agreeable acid.

Ripe in August and September.

The Morello cherry, one of the most useful in our collections, is mentioned by Parkinson in 1629, who says it is so called from its juice being like that of the *Morus* or Mulberry.*

I would strongly recommend the Morello cherry to be planted against an east, south-east, or south wall, trained thinly, the branches at least six inches apart, not suffering them to be overloaded with fruit; which should be kept on the trees till it is perfectly ripe, or beginning to shrivel. It will then be found most excellent in the dessert. This is not the *Cerisier très-fertile* of Duhamel, nor do I find it in his collection. M. Noisette says he brought it to Paris from Brabant in 1807.

WATERLOO. *Hort. Trans.* Vol. ii. p. 302. t. 21.

Fruit large, somewhat round, hollow at the base, mostly

* The Cherry commonly cultivated here as the Morello, appears to be different from this sort, and is probably a seedling variety of the Flemish Cherry. The English Morello is a larger and much finer sort, and is not common in our gardens as it ought to be.

round at the apex, but some are a good deal flattened. *Stalk* long and slender. *Skin* of a dark lurid appearance; but when quite ripe it changes to a dusky red, approaching to black. *Flesh* firm, with a high flavoured juice.

It ripens some days later than the Black Eagle, the beginning or middle of August.

This originated from a seed of the Bigarreau, impregnated with the pollen of a May Duke, and its fruit was first exhibited at the Horticultural Society in 1815.

It was named by Mr. Knight, from the circumstance of its first perfecting its fruit after the memorable battle of Waterloo. Mrs. Thomas Pendarves Stackhouse, a daughter of Mr. Knight's, was presented with the Society's silver medal, January 21, 1817, for having raised it.

SECT. II.—*Fruit Heart-shaped.*

14. BIGARREAU. *Hooker, Pom. Lond. t. 46.*

Graffion. Forsyth, Ed. 7. Nos. 18 and 19.

Turkey Bigarreau. *Hort. Soc. Cat. No. 17.*

Fruit large, of an irregular, obtuse, heart-shaped figure, flattened at its base. *Stalk* two inches long, inserted in a very shallow cavity. *Skin* pale yellow, becoming amber-coloured when matured, and of a fine red on the sunny side. *Flesh* firm, pale yellow, slightly adhering to the stone, which is large and round. *Juice* sweet and well flavoured.*

Ripe usually the end of July or beginning of August. Young shoots very strong, with a white epidermis.

The bigarreau, or Graffion cherry is sold in many nurseries under both appellations, as distinct sorts; but I could never discover any difference, after cultivating them for years. The Bigarreau cherry is the strongest upright grower in its young shoots of all the cherries now cultivated; and it has also the largest leaves, excepting the tobacco-leaved.

15. BLACK EAGLE. *Hort. Trans. Vol. ii. p. 138. t. 9.*

Fruit large, growing generally by pairs or threes, many of which are flattened both at the apex and the base. *Stalk* long, slender. *Skin* deep purple, or nearly black. *Flesh* tender and bleeding. *Juice* very rich and high-flavoured. *Shoots* very strong, with large leaves.

Ripe the end of July or beginning of August.

* By some called Yellow Spanish Cherry; also, White Ox Heart.

Raised by Miss Elizabeth Knight, of Downton Castle, about the year 1806, from a seed of the Bigarreau, which had been fertilized by the pollen of the May Duke.

The spurs of the Black Eagle produce bunches of ten or twelve cherries each. The trees succeed best against an east or south-east wall. The specimen for the plate in the *Hort. Trans.* was taken from a north-east aspect when the tree was eight years old.

16. BLACK HEART. *Miller*, No. 8.

Guignier à fruit noir. *Duhamel*, Vol. 1. p. 158. t. 1. f. 1.

Fruit pretty large, growing, for the most part, singly, heart-shaped, a little flattened at the apex, compressed on one side, with a slight suture. *Stalk* one inch and a half long, slender. *Skin* of a dark purple approaching to black when fully ripe. *Flesh* pale red, rather firm, but mellow, with a rich well flavoured *Juice*.

Ripe the end of July or beginning of August.

The young shoots are erect, with a white epidermis.

17. BLACK TARTARIAN. *Pom. Mag.* t. 44.

Black Circassian. *Hooker*, t. 31.

Fraser's Black Tartarian. *Forsyth*, Ed. 3. No. 15.

Ronalds's large Black Heart. *Ib.* No. 14.

Black Russian,

Fraser's Black Heart,

Superb Circassian,

} of some gardens, according
to the *Pom. Mag.*

Fruit large, usually growing singly, heart-shaped, with an uneven surface, and of a shining purplish black colour. *Stalk* one inch and a half or more, slender. *Flesh* purplish, juicy and rich. *Stone* middle-sized, roundish ovate.

Ripe end of July to the middle of August.

This cherry is generally considered to have been brought into this country from Russia, by the late Mr. John Fraser, in the autumn of 1796. In the *Pomona Londinensis*, it is stated to have been introduced from Circassia by Mr. Hugh Ronalds, of Brentford, in 1794. And it is also said to have originated in Spain, whence it was transmitted to the Russian gardens, and through them into England.

It is a cherry of great excellence, bearing well on a standard, but doing best on an east or west wall, on which its branches are usually loaded with a profusion of rich and handsome fruit. In the nursery quarters the young shoots are the most erect of this class of cherries, with a white epidermis, short joints, and plump eyes; readily recognised from every other kind.

18. BLEEDING HEART. *Miller*, No. 15.

Gascoign's Heart. *Langley*, t. 17. f. 45.

Fruit large, heart-shaped, having the appearance of a small drop or tear at the end. *Skin* of a dark red colour. *Flesh* firm, mellow. *Juice* plentiful, and of an excellent flavour.

Ripe in August.

The young shoots are diverging with a brown epidermis.

19. COURONNE.

Coroun. *Langley*, t. 16. f. 1.

Corone. *Forsyth*, *Ed.* 3. 11.

Hertfordshire Cherry. *Ib.* 5.

Merisier à gros fruit noir. *Duhamel*, Vol. i. p. 158.

Fruit middle-sized, heart-shaped, generally growing in pairs, sometimes in threes. *Stalk* two inches long, slender, inserted in a narrow, deep, round cavity. *Skin* deep purple, or dingy black. *Flesh* firm, with a deep purple juice, sweet, and of a pretty good flavour.

Ripe end of July and beginning of August.

The Couronne Cherry reproduces itself from seed, and the trees attain the largest size. They grow in a wild state, and are also cultivated in several parts of England, particularly in some parts of Hertfordshire; and at Framingham and Brooke, in Norfolk, whence they are sent in large quantities to the neighbouring markets.

20. DOWNTON. *Hort. Trans.* Vol. v. p. 262. *Pom. Mag.* t. 138.

Fruit usually growing singly, very blunt, heart-shaped, nearly round, a little flattened on one side, with a very small suture extending from the stalk to the apex. *Stalk* about two inches long, slender, deeply inserted. *Skin* pale yellowish, sprinkled with numerous red spots, with larger patches of dull red or more on the sunny side. *Flesh* pale amber, transparent, tender, without any stain of red, adhering slightly to the stone. *Juice* very sweet and high flavoured.

Ripe the middle and end of July.

Raised by Mr. Knight from a seed either of the Waterloo or Elton, but from which is not certain. Its fruit was first exhibited at the Horticultural Society July 16, 1822. It bears well as a standard, and in richness of juice it is equal to any cherry cultivated.

21. ELTON. *Hooker*, t. 7. *Pom. Mag.* t. 92. *Hort. Trans.* Vol. ii. pp. 157. 301.

Fruit usually growing singly, pretty large, heart-shaped, much resembling the Bigarreau, but much earlier. *Stalk* two inches and a quarter long, slender. *Skin* pale waxy yellow on the shaded side, mottled and dashed with rich red next the sun. *Flesh* firm, but less so than the Bigarreau; very sweet and rich.

Ripe the beginning and middle of July, about the time of the May Duke, or soon after.

This very excellent cherry was raised by Mr. Knight in 1806, from a seed of the Graffion, which had been fertilized by the pollen of the White Heart. It bears well upon an open standard, but is much finer when grown against a wall, and is highly deserving of cultivation.

22. FLORENCE. *Hort. Trans.* Vol. ii. p. 229. t. 14.

Fruit large, heart-shaped, flat at the base, and obtuse at the apex, compressed on one side, with a shallow suture. *Stalk* long, slender, seated in a deep, cup-shaped cavity. *Skin* pale amber, very much marbled with pale red, and of a very bright lively red where exposed to the sun. *Flesh* white, firm, but not hard. *Juice* plentiful, rich and sweet.

Ripe end of July or beginning of August.

This very fine cherry was imported from Florence some years ago by the late Mr. Houlton of Hallingbury Place, in Essex.

23. HARRISON'S HEART. *Forsyth, Ed.* 7. No. 9.

Fruit large, heart-shaped, of a pale yellowish or amber colour, slightly tinged with red on the sunny side. *Flesh* tender, with a rich high-flavoured juice.

Ripe the end of July and beginning of August.

Mr. Forsyth says this Cherry was introduced from the East Indies (?) by Governor Harrison, who went out as Governor of Fort Saint George, in December, 1710, and returned in 1719.

24. KNIGHT'S EARLY BLACK. *Hort. Trans.* Vol. iii. p. 211. Vol. iv. p. 510. *Pom. Mag.* 93.

Fruit large, blunt, heart-shaped, with an uneven surface like that of the Black Tartarian. *Stalk* two inches long, deeply inserted in a hollow, cup-shaped cavity. *Skin* of a dark dull red, when fully ripe almost black. *Flesh* firm, juicy, very deep purple, rich and high flavoured.

Ripe a week or ten days earlier than the May Duke. On a south aspect, it will be ripe by the middle of June.

This very valuable and early cherry was raised by Mr. Knight, about 1810, from a seed of the Bigarreau, which

had been impregnated by the May Duke. It is sufficiently hardy to bear on an open standard; but it would be more desirable to train it against a south or south-east wall, as its fruit would then be a great acquisition to the dessert, along with our early scarlet strawberries.

25. **LUKEWARD.** *Miller*, No. 11. *Hitt*, p. 299.; *Switzer*, 140.

Fruit heart-shaped, somewhat rounder, and not quite so large as a Black Heart; of a dark brown, or nearly black colour, and possessing a most excellent juice.

Ripe the beginning of August.

This is an old inhabitant of our orchards, although but little known or cultivated at present.

Parkinson, in 1629, calls it Luke Ward's; Raye, in 1688, Luke Ward's; and Rea, in 1702, appears to be the first who has given it the name of Lukeward. It is highly spoken of by the old gardeners, and therefore ought to be brought into notice and cultivated.

26. **SMALL BLACK.**

Black Mazzard. *Hort. Soc. Cat.* No. 4.

Common Black of Buckinghamshire. *Ib.* No. 5.

Merry Cherry of Cheshire. *Ib.* No. 2.

Small Wild Black. *Ib.* No. 7.

Black Polstead, *in some places.*

Merisier à petit fruit. *Duhamel*, Vol. i. p. 156.

Fruit small, heart-shaped, flattened a little on both sides, and without suture. *Stalk* one inch and three quarters long, very slender, inserted in a small round cavity; at its apex it has a small, round, deepish dimple. *Skin* thin, of a jet black colour. *Flesh* succulent, very deep purple. *Juice* purple, sweet, accompanied with a slight bitter but agreeable taste.

Ripe the beginning and middle of August.

This Cherry grows wild, and is cultivated also, in abundance, in several parts of England, particularly in the Chiltern part of Buckinghamshire; in Cheshire, and about Polstead in Suffolk, where the fruit is called *Merries*, from the French *Merise*. In the season they are to be found in almost every principal market town in England, where they always find a ready sale. It is the principal fruit employed for the making of Cherry Brandy, and it is the only sort which ought to be used by nurserymen for their stocks, on which to bud and graft the better kinds.

27. **TOBACCO LEAVED.**

Bigarreautier à feuilles de Tabac. *Bon. Jard.* 1827.

p. 296.

Cerisier de 4 à la livre. *Ib.* 1825. p. 239.

Four to the pound. *Of some Nurseries.*

Quatre à la livre. *Hort. Trans.* Vol. iv. p. 511.

Fruit small, heart-shaped, of a pale transparent yellow colour, with a faint stain of red on the exposed side. *Flesh* of firm consistence, sweet and pleasant, but without any particular richness. *Stalk* long, and the stone large in proportion to the size of the fruit.

Ripe in August.

The young branches, in the Nursery, are very strong, and crooked; and the leaves of the very largest size.

How this Cherry should have obtained its name of four to the pound, I am at a loss to conceive: its fruit is not half the size of our Kentish Cherry, and not of one fiftieth part of its value for any purpose whatever. Nurserymen will do well to get rid of it altogether.

28. WHITE HEART. *Langley*, t. 18. f. 4.

Guignier à gros fruit blanc. *Duhamel*, t. 1. f. 3.

Fruit growing in pairs or threes, middle-sized, heart-shaped, of a dull whitish yellow colour, tinged and mottled with dull muddy red on the side next the sun. *Stalk* two inches long, very slender, inserted in a hollow round basin. *Flesh* melting, juicy, of a rich and pleasant flavour.

Ripe the end of July and beginning of August.

The branches of this sort are slender, diverging, with a reddish-brown epidermis.

29. REMINGTON HEART.

This cherry was introduced in our nurseries by Mr. Remington of Long-Island. It is the latest cherry we have, the fruit ripening about the end of August, near a month later than any European sort; it is therefore valuable on that account, and also as being of American origin, and a fine cherry.

Am. Ed.

A Selection of Cherries for a Small Garden.

| | | | |
|-----------------|----|----------------------|----|
| Arch Duke | 2 | Florence, | 22 |
| Belle de Choisy | 3 | Holman's Duke | 6 |
| Bigarreau | 14 | Kentish | 8 |
| Black Eagle | 15 | Knight's Early Black | 24 |
| Black Tartarian | 17 | May Duke | 10 |
| Downton | 20 | Morello | 12 |
| Elton | 21 | Waterloo | 13 |

CHAPTER V.

CURRANTS.

The Currants most deserving of cultivation are the following : —

1. BLACK NAPLES. *Pom. Mag.* t. 43.

The superiority of this consists, not only in the larger size of the fruit, but in the clusters being more numerous on the bushes, as well as in each cluster bearing a greater number of berries. Cultivated in the Horticultural Garden at Cheswick.

2. COMMON BLACK. *Eng. Bot.* t. 1291.

3. CHAMPAGNE, with pale red fruit.

4. LARGE RED, or RED DUTCH.

5. WHITE CHRYSTAL, with white fruit and large bunches.

6. WHITE DUTCH, with yellow fruit and footstalks.

The nurserymen's Catalogues contain other names, some of which are probably a repetition of the same fruit. There are indeed several worthless varieties of the Red Currant to be found in gardens, which ought to be rooted up, and replaced by the larger fruited. Where the currant is cultivated for the purpose of making wine, the White Dutch is to be preferred, as it is by far the sweetest : and it is also superior in the dessert ; but its bunches are not so large as those of the White Chrystal.

When it is grown for the dessert, the size of the bunches should be increased to the utmost extent of which they are capable. This can only be accomplished by management. Where bushes are injudiciously planted, and where they are suffered to become mossy and crowded with branches, the bunches are always small, and the fruit inferior in quality. On the contrary, where bushes are advantageously planted, and have plenty of room ; pruned annually, divesting them of their old spurs, removing the young ones where they are too numerous, and keeping them thin of branches so as to admit plenty of sun and air, the bunches will be larger, and the fruit superior in size and flavour, in proportion to the care and judgment bestowed upon their management.

CHAPTER VI.

F I G S .

SECT. I. — *Fruit Blue or Black.*1. BLACK GENOA. *Miller*, No. 2.

Fruit long, swelling pretty large at the apex, where it is rather obtuse : the lower part is very slender next the stalk. *Skin* of a dark purple colour, almost black, covered with a purple bloom. *Pulp* bright red and highly flavoured.

Ripe in August.

2. BLACK ISCHIA. *Miller*, No. 5.

Fruit middle-sized, round, a little flattened at the apex. *Skin* almost black when ripe. *Pulp* deep red, and very highly flavoured.

Ripe in August.

This is a very productive fig ; but the birds are great devourers of it, if the fruit is not protected.

3. BLACK ITALIAN. *Forsyth*, Ed. 7. No. 9.

Fruit small and round. *Pulp* very delicious.

An abundant bearer in pots. Mr. Forsyth, from whom this is taken, says he has gathered from one plant, in a twenty-four pot, two dozen figs at one gathering.

4. LARGE BLUE. *Hort. Soc. Cat.* No. 11.

Common Blue or Purple. *Miller*, No. 10.

Great Blue. *Hanbury*.

Large Purple. *Nurs. Catalogues*.

Fruit large, oblong. *Skin* purple, or dark brown, covered with a thick blue bloom. *Pulp* deep red, of a very good flavour.

Ripe in August.

This is a very hardy sort, and a most excellent bearer.

5. SMALL BLUE. *Hort. Soc. Cat.* 12.

Little Blue. *Hanbury*.

Fruit below the middle size, with a short footstalk. *Skin* blue, thin. *Pulp* red, of very good flavour.

Ripe in August.

SECT. II. — *Fruit Red or Purple.*

6. BOURDEAUX. *Duhamel*, t. 2. f. 2.

Figue-Poire. *Ib.* Vol. i. p. 213.

Violette de Bourdeaux. *Hort. Soc. Cat.* No. 70.

Fruit pretty long, of a pyramidal figure, rounded at the apex, and a little pinched in towards the stalk, about three inches long, and two inches in diameter. *Skin* brownish red, becoming deep violet when fully matured, slightly mottled with a few greenish specks. *Pulp* deep red or purple, succulent and sweet.

This is cultivated throughout France, and produces two crops annually, both of which in a warm season are good, although not possessing very high flavour.

7. BROWN TURKEY. *Hort. Soc. Cat.* No. 64.

Brown Italian. *Forsyth*, Ed. 7. No. 9.

Fruit small and round. *Pulp* very delicious.

This and the Black Italian are mentioned by Mr. Forsyth, as being cultivated by him in pots, and each possessing equal merit.

8. BRUNSWICK. *Pom. Mag.* t. 48.

Madonna. *Miller*, 9.

Hanover. *Of some Gardens*, according to the *Pom. Mag.*

Fruit very large, obovate, fleshy, with an oblique apex. *Eye* rather depressed. *Stalk* short and thick. *Skin* pale green on the shaded side, with a tinge of yellow; next the sun, dull brownish red, sprinkled with small pale brown specks. *Flesh* pinkish in the interior, nearly white next the skin, but chiefly semi-transparent reddish brown, extremely rich, sweet, and high flavoured.

Ripe the beginning and middle of August.

This is one of the most useful of the hardy figs. In a south-eastern corner, trained against a wall, it ripens by the middle of August, in even unfavourable seasons. In an ordinary summer, in the neighbourhood of London, it begins to mature by the beginning of that month. It is, perhaps, the largest purple fig we have, and the most useful variety that can be selected for a small garden.

9. CHESTNUT. *Miller*, No. 1.

Chestnut-coloured Ischia. *Ib.*

Brown Ischia. *Ib.*

Fruit of a large size, globular. *Eye* pretty large, and

pinched in at the stalk. *Skin* of a brown or chestnut colour. *Pulp* purple, sweet and high flavoured, *Seeds* large.

This sort often bursts open when it ripens, which is generally in the beginning or middle of August. It will also ripen well frequently on an open standard, when planted on a warm soil; and if planted against a hot wall two crops may be obtained annually.

10. LONG BROWN NAPLES. *Miller*, 11.

Long Naples. *Hanbury*.

Fruit long, somewhat compressed at the apex. *Stalk* pretty long. *Skin* dark brown when fully ripe. *Pulp* inclining to red, and well flavoured. *Seeds* large.

Ripe in September,

11. MALTA. *Miller*, 4.

Small Brown, of some Gardens.

Fruit small, much compressed at the apex, and very much pinched in towards the stalk. *Skin* pale brown. *Pulp* the same colour as the skin, very sweet and well flavoured.

Ripe towards the end of August.

If this sort is permitted to hang upon the tree till the fruit is shrivelled, it becomes a fine sweetmeat.

12. MINION. *Hitt*, p. 306.

Fruit small. *Skin* brown. *Pulp* high flavoured.

Hitt says the tree is always low, and will bear without the assistance of a wall.

13. MURREY. *Miller*, No. 7.

Brown Naples. *Ib*.

Round Naples. *Hanbury*.

Fruit pretty large, of a globular figure. *Skin* light brown, with some faint marks of dirty white. *Pulp* nearly of the same colour as the skin, and of a good flavour. *Seeds* large.

Ripe the latter end of August.

14. PREGUSSATA. *Hort. Soc. Cat.* No. 57.

Fruit large, oblate. *Stalk* short and thick. *Skin*, where shaded, purplish brown; where exposed, of a very dark brown, sprinkled with pale spots. *Pulp* deep red, remarkably sweet and rich. *Seeds* unusually small.

Ripe from August to October.

This most beautiful and most excellent fig was sent to this country a few years ago, by Dr. Skey, from the Ionian Isles.

15. PURPLE GENOA. *Hanbury*.

Fruit large, long. *Skin* dark purple, when perfectly ripe. *Pulp* extremely sweet and luscious.

16. SMALL BROWN ISCHIA. *Miller*, No. 13.

Fruit small, of a pyramidal figure, with a very short foot-stalk. *Skin* light brown. *Pulp* inclining to purple, of a very high flavour.

Ripe late in September.

The leaves of this tree are less divided than any of the other sorts.

17. VIOLETTE. *Hort. Soc. Cat.* No. 67.

Figue Violette. *Duhamel*, No. 3. t. 2. f. 1.

Fruit small, shortly turbinate, and flattened at the apex, one inch and three quarters or two inches in diameter, and nearly the same in height. *Skin* deep violet. *Pulp* near the skin white; the interior enveloping the seeds deeply tinged with red.

The Violet Fig, like the Angélique, is cultivated in the neighbourhood of Paris, and produces two crops annually; the autumnal one is the most productive; and in a warm season the fruit is excellent.

SECT. III. — *Fruit Yellow, White, or Green.*

18. ANGELIQUE. *Duhamel*, Vol. i. No. 2.

Coucourselle Blanche. *Hort. Soc. Cat.* No. 1.

Mélotte. *Id.*

Fruit rather small, somewhat pyramidal, about two inches long, and one inch and three quarters in diameter. *Skin* yellow, mottled with greenish white specks. *Pulp* white, having the interior which envelopes the seeds tinged with red.

This sort is somewhat like the Marseilles, but longer, and, like that, in the neighbourhood of Paris, produces two crops annually: the first is usually thin, but the second very abundant; and in a fine season the fruit is excellent.

19. GENTILE. *Miller*, No. 14. *Forsyth*, Ed. 3. No. 15.

Fruit middle-sized, of a globular figure. *Skin* yellow, when fully ripe. *Pulp* yellow, with large seeds. Its flavour is very good, but it ripens late, and the trees are seldom good bearers, so that it is not much grown in this country.

20. GREEN ISCHIA. *Miller*, No. 8.

Green Ischia. *Forsyth*, Ed. 3. No. 9.

Fruit oblong, somewhat globular at the apex. *Skin* very thin, green; but when fully ripe, it is stained through by the pulp to a brownish cast: the inside is purple, and will stain linen or paper. *Pulp* high flavoured, especially in warm seasons.

Ripe towards the end of August.

21. LARGE WHITE. *Hanbury*.

Fruit large, oblong, with a short foot-stalk. *Skin* white and thin. *Pulp* white, but often more or less tinged with purple, sweet and rich.

Ripe in August.

22. LARGE WHITE GENOA. *Miller*, No. 4. *Forsyth*, Ed. 3. No. 4.

Fruit large, globular, a little lengthened towards the stalk. *Skin* thin, of a yellowish colour when fully ripe. *Pulp* red, of a good flavour.

Ripe about the end of August.

Mr. Forsyth says this bears two crops annually.

23. MARSEILLES. *Hort. Soc. Cat.* No. 48.

White Marseilles. *Ib.*

Pocock. *Ib.*

Figue Blanche. *Duhamel*, Vol. i. p. 210. t. 1.

Fruit small, about two inches in diameter, and nearly the same in height, slightly ribbed, somewhat turbinate, and flattened at the apex. *Skin* pale green, becoming yellowish white when highly ripened. *Flesh* white, dry, sweet, and rich.

Ripe in August.

The Marseilles Fig has been for many years cultivated by Mr. Knight at Downton Castle; and he informs me that it succeeds well in the highest temperature of a pine stove.

24. NERII. *Hort. Soc. Cat.* No. 55.

Fruit rather less than the Marseilles, and more long in shape. *Skin* pale greenish yellow. *Pulp* similar in colour to that of a pomegranate.

It is much the richest of its species; and there is in its juice a slight degree of very delicate acid, which renders it peculiarly agreeable to most palates. The Nerii Fig is also cultivated by Mr. Knight at Downton Castle, who has been so obliging as to furnish me with the above description, dated Sept. 23, 1830. He says, "It offers fruit very abundantly; but the whole falls off alike in the stove and in the open air; and it succeeds only in low temperature, under glass. I have obtained it in high perfection, by bringing the

fruit forward, till it was about one third grown, in the stove, and then removing the pots in which the plants grew to a conservatory."

25. SMALL EARLY WHITE. *Langley*, t. 52.

Early White. *Hort. Soc. Cat.* No. 23.

Small White. *Hanbury*.

Small White Early. *Forsyth*, Ed. 3. No. 3.

Fruit somewhat round, a little flattened at the apex, with a very short foot-stalk. *Skin* thin; when fully ripe, of a pale yellowish white colour. *Pulp* white, sweet, but not high flavoured.

Ripe in August.

Mr. Forsyth says this sort produces two crops annually. It scarcely differs from the Marseilles.

26. SMALL GREEN. *Nursery Catalogues*.

Little Green. *Hanbury*.

Green Red within. *Hort. Soc. Cat.* No. 32.

Fruit small. *Skin* green and thin. *Pulp* red and excellent.

The tree is a low grower, hardy, and a very good bearer.

27. YELLOW ISCHIA. *Miller*, No. 12.

Cyprus. *Ib.* *Hort. Soc. Cat.* No. 42.

Fruit large, of a pyramidal form. *Skin* yellow when fully ripe. *Pulp* purple, and well flavoured. The leaves are large, and not much divided.

Ripe in September.

The tree is a very luxuriant grower, but it does not produce much fruit in this country.

A Selection of Figs for a Small Garden.

| | | | |
|--------------|----|-------------------|----|
| Black Ischia | 3 | Pregussata | 14 |
| Brown Turkey | 7 | Large White Genoa | 22 |
| Brunswick | 8 | Marseilles | 23 |
| Chestnut | 9 | Nerii | 24 |
| Malta | 11 | Small Early White | 25 |

CHAPTER VII.

GOOSEBERRIES.

The gentlemen of Lancashire (in England) have given premiums for several years, for raising curious new sorts, remarkable for size and flavour, and the following is a list of two hundred of the principal, which have been exhibited for this purpose, in the years 1828 and 1829.

The first column of figures, in each year, shows the number of prizes which each sort has won, at the different exhibitions throughout England; the second column, the heaviest berry of the aggregate meetings, in pennyweights and grains, troy-weight.

An asterisk * denotes the berry to be new, and to have been brought out in that year which stands at the head of the column under which it appears.

| REDS. | 1828. | 1829. |
|-------------------------------|----------|----------|
| 1. Bang-up, Tyrer's - - | 5 19 2 | 1 14 15 |
| 2. Boggart, Houghton's - - | 36 17 10 | 15 16 15 |
| 3. British Crown, Boardman's | 21 18 10 | 12 17 21 |
| 4. Briton, Haslam's - - - | 2 16 21 | 6 16 11 |
| 5. Chance, Bell's - - - | — — — | — — — |
| 6. Companion, Hopley's - - | — — — | 4 24 19 |
| 7. Crown Bob, Melling's - - | 65 21 12 | 20 17 3 |
| 8. Dreadnought, Reeve's - - | 1 17 16 | 2 16 13 |
| 9. Drum Major, Colclough's - | 1 17 6 | 1 19 16 |
| 10. Duke of Leeds - - - | — — — | — — — |
| 11. Duke of Richmond - - - | 1 19 0 | — — — |
| 12. Earl Grosvenor - - - | 1 14 23 | — — — |
| 13. Elisha, Lovart's - - - | 4 19 23 | 1 16 18 |
| 14. Emperor - - - | 6 16 10 | 4 18 29 |
| 15. Fancy, Bell's - - - | 6 19 7 | 20 19 9 |
| 16. Farmer's Glory, Barry's - | — — — | 1 13 15 |
| 17. Footman - - - | — — — | — — — |
| 18. Forward Red - - - | — — — | 2 16 4 |
| 19. Fox Hunter - - - | 2 19 23 | 11 20 5 |
| 20. Freeholder, Beardsley's - | 2 15 23 | 6 17 16 |
| 21. George IV. Colclough's - | * 20 18 | 1 14 3 |

| REDS. — <i>continued.</i> | | | | 1828. | 1829. |
|---------------------------|---------------------------------|---|---|----------|-----------|
| 22. | Glorious, Bell's | - | - | 217 7 | — — |
| 23. | Governor, Bratherton's | - | - | 12 20 11 | 3 16 12 |
| 24. | Highwayman | - | - | 2 18 5 | — — |
| 25. | Hit or Miss, Taylor's | - | - | — — | 2 12 14 |
| 26. | Huntsman, Bratherton's | - | - | 98 24 0 | 118 21 20 |
| 27. | Jolly Butcher, Cope's | - | - | 1 19 8 | 4 18 4 |
| 28. | Jubilee, Moore's | - | - | 14 20 16 | 6 16 10 |
| 29. | Lancashire Lad, Hartshorn's | - | - | 97 20 11 | 59 18 1 |
| 30. | Longwaist, Wildon's | - | - | — 16 20 | 2 16 0 |
| 31. | Lord of the Manor | - | - | 4 18 18 | 21 18 11 |
| 32. | Lottery, Whittaker's | - | - | 4 19 2 | 11 19 1 |
| 33. | Magistrate | - | - | 5 15 17 | 3 14 9 |
| 34. | Magnum Bonum | - | - | — — | — — |
| 35. | Melbourn Hero | - | - | 3 17 23 | 7 18 12 |
| 36. | Miner, Greenhalgh's | - | - | 6 19 3 | 4 14 22 |
| 37. | Moorcock | - | - | 4 16 22 | — — |
| 38. | Never Miss | - | - | — — | 1 14 0 |
| 39. | Over-all, Bratherton's | - | - | 24 20 6 | 50 17 19 |
| 40. | Pastime, Bratherton's | - | - | 7 17 17 | 6 16 8 |
| 41. | Patriot | - | - | 1 18 0 | — — |
| 42. | Plough Boy | - | - | — — | 2 16 11 |
| 43. | Prince Regent, Boardman's | - | - | 76 22 3 | 65 19 13 |
| 44. | Printer | - | - | 6 19 4 | 2 14 13 |
| 45. | Richmond Hill, Ward's | - | - | 12 19 2 | 4 15 6 |
| 46. | Rifleman, Leigh's | - | - | 3 18 19 | — — |
| 47. | Ringleader | - | - | 4 17 6 | 1 14 0 |
| 48. | Roaring Lion, Farmer's | - | - | 349 29 0 | 453 25 0 |
| 49. | Robin Hood, Bell's | - | - | 4 17 6 | 8 16 8 |
| 50. | Rough Robin, Speechley's | - | - | — — | 2 17 9 |
| 51. | Royal George, Bratherton's | - | - | 1 22 7 | 6 17 6 |
| 52. | Shakspeare | - | - | 34 19 20 | 26 19 18 |
| 53. | Sir John Cotgrave, Bratherton's | - | - | 122 25 2 | 121 21 16 |
| 54. | Smolensko, Graves's | - | - | 36 21 20 | 38 18 6 |
| 55. | Sportsman, Chadwick's | - | - | 30 20 2 | 12 17 9 |
| 56. | Squire Hamond | - | - | 21 23 20 | 32 18 19 |
| 57. | Statesman, Billington's | - | - | 5 22 23 | 18 21 3 |
| 58. | Superior, Cranshawe's | - | - | 1 16 18 | 6 17 12 |
| 59. | Tiger | - | - | 1 17 17 | 1 14 13 |
| 60. | Top Sawyer, Capper's | - | - | 79 22 17 | 92 21 6 |
| 61. | Triumphant, Denny's | - | - | 1 16 10 | 2 15 18 |
| 62. | Trumpeter, Entwistle's | - | - | 1 14 22 | 5 18 6 |
| 63. | Whipper-in, Bratherton's | - | - | 1 13 17 | — — |

| REDS — <i>continued.</i> | | | | 1828. | 1829. |
|--------------------------|---------------------------|---|---|-----------|-----------|
| 64. | Yaxley Hero, Speechley's | - | - | 3 18 10 | 3 — |
| 65. | Yorkshire Lad | - | - | 3 18 1 | 7 18 16 |
| 66. | Young Sampson | - | - | — | — |
| | | | | | |
| YELLOWWS. | | | | | |
| 67. | Bonny Roger | - | - | 14 17 5 | — 20 10 |
| 68. | Bottom Sawyer, Capper's | - | - | 2 17 19 | — — |
| 69. | Britannia | - | - | 19 18 22 | 10 15 13 |
| 70. | Bunker's Hill, Capper's | - | - | 76 20 2 | 134 17 20 |
| 71. | Chain, Forbes's | - | - | 11 14 18 | 8 16 14 |
| 72. | Cheshire Cheese, Hopley's | - | - | 3 15 22 | 1 13 9 |
| 73. | Conquering Hero | - | - | 29 16 17 | 17 17 6 |
| 74. | Cottage Girl, Heaps's | - | - | 72 19 14 | 61 17 21 |
| 75. | Delight, Needham's | - | - | 19 19 20 | 17 19 9 |
| 76. | Duckwing | - | - | 51 19 20 | 78 19 7 |
| 77. | Fleece | - | - | 2 14 6 | — — |
| 78. | Gipsev Girl, Manning's | - | - | — — | 1 14 2 |
| 79. | Globe, Hopley's | - | - | 57 21 0 | 93 20 0 |
| 80. | Gold Wedge | - | - | — — | 2 14 14 |
| 81. | Gunner, Hardcastle's | - | - | 192 24 5 | 181 20 19 |
| 82. | Hawk | - | - | 5 21 8 | — — |
| 83. | Invincible, Haywood's | - | - | 12 18 17 | 6 16 14 |
| 84. | Leader, Piggott's | - | - | 15 19 6 | 67 22 17 |
| 85. | Lord Combermere | - | - | 3 15 0 | — — |
| 86. | Lord Suffield | - | - | 5 17 10 | — — |
| 87. | Medal | - | - | 1 15 12 | — — |
| 88. | Miss Meagor | - | - | 1 12 9 | — — |
| 89. | Nelson's Waves, Andrews's | - | - | 72 22 8 | 47 17 2 |
| 90. | Old Gold, Astley's | - | - | 1 15 18 | 1 13 14 |
| 91. | Queen, Kay's | - | - | 14 17 18 | 7 15 11 |
| 92. | Radical, Smith's | - | - | 1 15 11 | 5 18 15 |
| 93. | Ranger | - | - | 1 14 3 | — — |
| 94. | Regulator, Prophet's | - | - | 27 18 1 | 9 16 14 |
| 95. | Reveller | - | - | 21 18 6 | 5 16 5 |
| 96. | Rockwood, Prophet's | - | - | 147 21 3 | 156 19 8 |
| 97. | Rule-all | - | - | — — | — — |
| 98. | Scorpion | - | - | 2 14 1 | — — |
| 99. | Shuttle, Dudson's | - | - | — — | 8 16 6 |
| 100. | Smuggler, Beardswell's | - | - | 9 16 14 | 2 16 8 |
| 101. | Sovereign, Bratherton's | - | - | 112 22 17 | 90 19 20 |

| YELLOWS — <i>continued.</i> | | | 1828. | 1829. |
|----------------------------------|---|---|-----------|-----------|
| 102. Swing-em, Blakeley's | - | - | 2 14 20 | 4 15 19 |
| 103. Teazer, Prophet's | - | - | 6 16 20 | 33 19 20 |
| 104. Tim Bobbin, Clegg's | - | - | — — — | 1 13 9 |
| 105. Trafalgar, Hallow's | - | - | 8 18 23 | 2 15 17 |
| 106. Ville de Paris, Gradwell's | - | - | 3 15 12 | 1 12 17 |
| 107. Viper, Gordon's | - | - | 57 18 5 | 30 16 8 |
| 108. Willow, Bratherton's | - | - | 2 16 1 | 3 16 5 |
| GREENS. | | | | |
| 109. Aaron, Lovart's | - | - | 12 17 6 | 16 17 7 |
| 110. Anchor, Betts's | - | - | 3 18 1 | — — — |
| 111. Angler, Collier's | - | - | 185 20 1 | 180 17 12 |
| 112. Bang-down, Billington's | - | - | 1 15 10 | 19 16 11 |
| 113. Bang-Europe, Leicester's | - | - | 13 18 12 | 63 16 9 |
| 114. Bellingham | - | - | — — — | — — — |
| 115. Bapt. Greenall | - | - | 2 12 6 | 1 13 12 |
| 116. Chisel, Blakeley's | - | - | — — — | — — — |
| 117. Conquering Hero | - | - | 7 15 18 | 4 15 1 |
| 118. Derby Ram | - | - | 1 13 23 | 1 13 1 |
| 119. Dragon | - | - | 1 15 8 | — 12 5 |
| 120. Elijah, Lovart's | - | - | 74 18 21 | 28 17 3 |
| 121. Farmer, Chapman's | - | - | 3 15 20 | 6 14 20 |
| 122. Favourite, Bates's | - | - | 132 18 20 | 103 16 20 |
| 123. Forester, Sharp's | - | - | 1 13 5 | — — — |
| 124. Gleaner, Billington's | - | - | 1 17 23 | 10 17 3 |
| 125. Glory of Ratchiffe, Allan's | - | - | — — — | — — — |
| 126. Green Rover | - | - | 2 15 19 | — — — |
| 127. Greenwood, Berry's | - | - | 120 17 4 | 84 15 21 |
| 128. Heart of Oak, Massey's | - | - | — — — | 2 13 1 |
| 129. Independent, Biggs's | - | - | 85 16 4 | 36 14 22 |
| 130. Joke | - | - | 19 18 5 | 37 15 12 |
| 131. Jolly Tar, Edwards's | - | - | 9 15 18 | 4 13 0 |
| 132. Laurel, Parkinson's | - | - | 18 16 13 | 10 14 4 |
| 133. Lively Green, Bardman's | - | - | 19 15 22 | 16 14 2 |
| 134. Lord Byron | - | - | 7 17 6 | 9 16 8 |
| 135. Lord Crewe, Clutton's | - | - | 33 23 0 | 63 16 5 |
| 136. Lord Nelson | - | - | 1 15 10 | — — — |
| 137. Merryman, Neets's | - | - | 1 14 12 | — — — |
| 138. Mountain, Sandiford's | - | - | 42 19 19 | 22 16 11 |

| GREENS — <i>continued.</i> | | | 1828. | 1829. |
|-----------------------------------|---|---|----------|-----------|
| 139. Moses, Lovart's | - | - | 5 16 11 | 7 15 8 |
| 140. Navarino, Ward's | - | - | * 14 15 | 2 14 6 |
| 141. No Bribery, Taylor's | - | - | 17 17 0 | 24 17 6 |
| 142. Ocean, Wainman's | - | - | 147 18 8 | 131 17 15 |
| 143. Pevver Picker, Bell's | - | - | 50 19 10 | 9 13 20 |
| 144. Profit, Prophet's | - | - | 4 16 6 | 4 15 6 |
| 145. Providence, Hassall's | - | - | 4 20 7 | 11 18 4 |
| 146. Rover, Manning's | - | - | 2 15 19 | 2 15 4 |
| 147. Southwell Hero | - | - | 2 16 2 | — — |
| 148. Speedwell, Taylor's | - | - | 3 19 6 | 2 14 12 |
| 149. Tantararara, Thompson's | - | - | 24 20 10 | — — |
| 150. Trump | - | - | 9 17 15 | 23 18 13 |
| 151. Troubler, Moore's | - | - | 64 17 12 | 96 17 13 |
| 152. Willow, Johnson's | - | - | 17 19 20 | 5 15 0 |
| 153. Wistaston Hero, Bratherton's | - | - | 6 17 2 | 8 15 4 |

WHITES.

| | | | | |
|-----------------------------------|---|---|----------|----------|
| 154. Ambush | - | - | 7 15 3 | 3 14 23 |
| 155. Bonny Lass, Capper's | - | - | 95 21 10 | 82 16 5 |
| 156. Cheshire Lass, Saunders's | - | - | 14 20 0 | 2 15 6 |
| 157. Counsellor Brougham | - | - | 2 15 0 | 2 13 14 |
| 158. Dusty Miller, Stringer's | - | - | 3 15 0 | 1 11 21 |
| 159. Elizabeth, Eggleton's | - | - | 1 12 12 | 1 15 5 |
| 160. Empress | - | - | 2 15 16 | 3 14 23 |
| 161. England's Glory, Hassall's | - | - | 1 15 12 | 7 16 13 |
| 162. First Rate, Parkinson's | - | - | 30 17 12 | 50 21 0 |
| 163. Governess, Bratherton's | - | - | 47 24 0 | 77 19 20 |
| 164. Great Britain | - | - | — — | — — |
| 165. Huntingdon Lass | - | - | 1 12 0 | — — |
| 166. Julia, Johnson's | - | - | 1 15 11 | 2 11 14 |
| 167. Lady Delamere, Wyld's | - | - | 123 22 6 | 130 18 8 |
| 168. Lady Lilford | - | - | 5 15 18 | 1 13 16 |
| 169. Lady of the Manor | - | - | 33 20 9 | 65 17 19 |
| 170. Lancashire Lass, Wood's | - | - | 1 16 1 | 2 13 22 |
| 171. Lily of the Valley, Taylor's | - | - | 3 16 6 | 13 17 15 |
| 172. Lioness | - | - | 17 18 17 | 17 17 3 |
| 173. Lord Valentia | - | - | 2 18 3 | 4 18 5 |
| 174. Lovely Lass | - | - | — — | — — |
| 175. Maid of the Mill, Stringer's | - | - | 1 17 2 | 1 14 12 |
| 176. Marchioness of Downshire | - | - | 2 14 9 | — — |

| WHITES — <i>continued.</i> | | | 1828. | | | 1829. | | |
|----------------------------|------------------------------|-------|-------|----|----|-------|----|----|
| 177. | Merry Lass | - - - | 1 | 11 | 1 | 1 | 10 | 1 |
| 178. | Nailer, Blomiley's | - - - | 75 | 18 | 12 | 59 | 17 | 3 |
| 179. | Nonpareil | - - - | 17 | 18 | 6 | 60 | 18 | 11 |
| 180. | Ostrich, Billington's | - - - | — | — | — | 20 | 21 | 11 |
| 181. | Platina, Lovart's | - - - | 17 | 18 | 11 | 14 | 15 | 13 |
| 182. | Princess Royal | - - - | 1 | 14 | 6 | 8 | 13 | 9 |
| 183. | Queen Anne, Simpson's | - - - | 26 | 18 | 20 | 13 | 16 | 6 |
| 184. | Queen Caroline | - - - | 76 | 18 | 1 | 66 | 16 | 15 |
| 185. | Queen Charlotte, Peers's | - - - | 1 | 11 | 8 | — | — | — |
| 186. | Queen Mary, Morris's | - - - | 2 | 15 | 11 | 1 | 13 | 15 |
| 187. | Reformer | - - - | 7 | 16 | 3 | 4 | 14 | 16 |
| 188. | Sheba Queen, Crompton's | - - - | 1 | 15 | 18 | — | — | — |
| 189. | Smiling Beauty, Beaumont's | - - - | 32 | 18 | 6 | 16 | 14 | 17 |
| 190. | Smiling Girl | - - - | 2 | 15 | 15 | 3 | 14 | 1 |
| 191. | Thrasher, Yates's | - - - | 46 | 20 | 12 | 37 | 16 | 16 |
| 192. | Toper, Leigh's | - - - | 14 | 15 | 16 | 9 | 15 | 10 |
| 193. | Waiting Maid | - - - | 1 | 14 | 22 | 1 | 13 | 14 |
| 194. | Wanton | - - - | 1 | 14 | 10 | 6 | 14 | 22 |
| 195. | Wellington's Glory | - - - | 102 | 20 | 4 | 71 | 16 | 8 |
| 196. | White Eagle | - - - | 236 | 23 | 12 | 240 | 20 | 0 |
| 197. | White Lyon, Chelworth's | - - - | 62 | 18 | 22 | 40 | 17 | 2 |
| 198. | White Rock, Brundrit's | - - - | — | — | — | — | — | — |
| 199. | Whitesmith, Woodward's | - - - | 16 | 14 | 21 | 1 | 11 | 4 |
| 200. | Wistaston Lass, Bratherton's | - - - | — | — | — | — | — | — |

Additional Gooseberries cultivated in England.

An asterisk * denotes the new ones, with the years in which they were first brought out and exhibited at the above meetings for prizes.

A dagger † denotes those which were exhibited also, of more or less merit.

REDS.

- | | |
|---|---|
| <p>201. Abraham Newland, Jackson's.</p> <p>202. Achilles, Gerrard's.</p> <p>203. Ackerley's Seedling.</p> <p>204. Admiral, Mather's.</p> <p>205. *Admiral, Glazebrook's, 1827.</p> <p>206. Admiral Keppel, Jared's.</p> <p>207. *Albion, Bootes's, 1828.</p> <p>208. Alexander, Mather's.</p> <p>209. Alexander the Great.</p> <p>210. *Alfred, Stringer's, 1825.</p> <p>211. Aston's Red.</p> <p>212. Atlas, Brundrit's.</p> <p>213. Attractor, Hippard's.</p> <p>214. Bank of England, Walker's.</p> <p>215. Beaufremont.</p> <p>216. Beauty, Haffald's.</p> <p>217. Beggar Lad.</p> <p>218. †Bellerophon, Colcough's.</p> <p>219. †Belper Hero.</p> <p>220. Billy Dean, Shaw's.</p> <p>221. Black Bull.</p> <p>222. Black Damson.</p> <p>223. Black Dragon.</p> <p>224. Black Eagle.</p> <p>225. Black King.</p> <p>226. Black Lady, Mather's.</p> <p>227. Black Prince, Shipley's.</p> <p>228. Black Prince, Stapleton's.</p> <p>229. Black Prince, Thorpe's.</p> <p>230. Black Ram.</p> <p>231. Black Virgin.</p> <p>232. Black Walnut.</p> <p>233. *Bloodhound, 1825.</p> <p>234. Bright Venus, Cheetham's.</p> <p>235. British Prince, Boardman's.</p> <p>236. Bullock's Heart, Pendleton's.</p> <p>237. *Bury Muff, Haslam's, 1827.</p> | <p>238. *Busy-body, Holme's, 1826.</p> <p>239. Calderbank's Red.</p> <p>240. Carpenter.</p> <p>241. Champagne.</p> <p>242. †Champion of Liberty.</p> <p>243. Charles Fox, Monk's.</p> <p>244. Cheshire Sheriff, Adams's.</p> <p>245. Cheshire Stag, Shelmar-dine's.</p> <p>246. †Coachman.</p> <p>247. Cockspur.</p> <p>248. Colonel Tarlton, Knights.</p> <p>249. Conqueror, Andrew's.</p> <p>250. Conqueror, Fisher's.</p> <p>251. Conqueror, Gregory's.</p> <p>252. Conqueror, Worthington's.</p> <p>253. Cornwallis, Worthington's.</p> <p>254. *Cottage Hero, Whitmore's, 1827.</p> <p>255. Crimson Walnut.</p> <p>256. *Crown Prince, Cartwright's, 1825.</p> <p>257. Defiance, Cooke's.</p> <p>258. Double-bearing, Ackerley's.</p> <p>259. Dudley and Ward.</p> <p>260. Duke of York, Alcock's.</p> <p>261. †Duke of York, Read's.</p> <p>262. Duke William, Livesey's.</p> <p>263. Duke William, Savage's.</p> <p>264. Dumpling, Halmon's.</p> <p>265. Earl of Derby, Stanley's.</p> <p>266. Early Red.</p> <p>267. *Eclipse, Johnson's, 1828.</p> <p>268. †Economist, Wood's.</p> <p>269. Emperor, Broad's.</p> <p>270. Emperor, Gordon's.</p> <p>271. Emperor, Wood's.</p> <p>272. Emperor of Morocco.</p> <p>273. Favourite, Rawlinson's.</p> <p>274. †Forester.</p> <p>275. Free-bearer, Rider's.</p> <p>276. Freemason's Glory.</p> |
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277. †Friend Ned.
 278. †Gallopier, Banks's.
 279. *Gamester, Johnson's, 1827.
 280. Globe, Ashton's.
 281. Glory of Eccles, Worthington's.
 282. Glory of England, Diens's.
 283. Glory of Scarsdale, Waller's.
 284. Governor Penn, Rider's.
 285. †Grand Turk.
 286. Great Britain, Gregory's.
 287. Great Captain, Hope's.
Great Chance, Bell's, same as No. 48.
 288. *Guido, Bothwell's, 1829.
 289. *Hairy Bush, Banks's, 1827.
 290. †Hatherton Red.
 291. Heart of Oak.
 292. Hector.
 293. Hercules, Mason's.
 294. Hero, Jackson's.
 295. Hero, Worthington's.
 296. †Hero of Hull.
 297. High Sheriff, Grundy's.
 298. †Hobhy Horse.
 299. *Hopeful, Telford's, 1825.
 300. *Industry, Saxton's, 1827.
 301. Ironmonger.
 302. Johnny Lad.
 303. Jolly Painter, Eckersley's.
 304. Jolly Red Nose, Read's.
 305. †Jolly Shaver.
 306. Jolly Smoker.
 307. *Jupiter, Buersill's, 1829.
 308. Keen's Seedling.
 309. *Keeper, Cooke's, 1828.
 310. King, Alcock's.
 311. King, Hogbean's.
 312. King, Odger's.
 313. King, Rawson's.
 314. King Sheriff.
 315. Lancashire Farmer.
 316. †Lancashire Hero.
 317. Late Damson.
 318. Layforth's Seedling.
 319. Little John.
 320. *Little John, Bell's, 1825.
 321. *Lord Delamere, Sanders's, 1825.
 322. Lord Hood, Fairlow's.
 323. *Lord Lascelles, Hainsworth's, 1826.
 324. †Lord Milton.
 325. Lord Moira.
 326. †Lord Wellington.
 327. Malkin Wood.
 328. Marquis of Stafford, Knight's.
 329. Master Tup, Thorpe's.
 330. Matchless, Pendleton's.
 331. †Mayor of Over.
 332. †Mexbro Hero.
 333. Mogul, Pendleton's.
 334. Mogul, Singleton's.
 335. Mongrel.
 336. Morello.
 337. Moss Wether.
 338. Mount Etna, Newton's.
 339. †Mulaneer.
 340. Murray.
 341. Nero.
 342. *New Church, Lovart's, 1828.
 343. †Nonsuch.
 344. Old England, Rider's.
 345. Old Rough Red.
 346. †Ombersley Hero.
 347. Oronoko, Stanley's.
 348. Ostrich's Egg.
 349. †Patriarch.
 350. Peerless, Chapman's.
 351. Perfection, Gregory's.
 352. Pineapple.
 353. Porcupine, Hall's.
 354. Princess Royal, Withington's.
 355. *Pryse Pryse, Biles's, 1827.
 356. Raspberry.
 357. Red, Raymond's.
 358. Red, Stukeley's.
 359. †Red Lead.
 360. Red Lion, Lee's.
 361. Red Lion, Ratcliffe's.
 362. Red Mogul.
 363. †Red Ocean.
 364. Red Orleans.
 365. Red Rose, Shelmardine's.
 366. Red Top, Bradshaw's.
 367. Red Walnut, Wild's.
 368. Red Wolf.
 369. Regulator, Holt's.
 370. Rodney, Ackersley's.
 371. Royal, Fox's.
 372. Royal Anne, Yates's.
 373. †Royal Forester, Hainsworth's.
 374. Royal Oak, Boardman's.
 375. Saint John, Tillotson's.
 376. Sampson, Kenyon's.

- 377. *Sandback, Hagues's, 1829.
- 378. *Scarlet, Stock's, 1828.
- 379. Scarlet Seedling, Jackson's.
- 380. †Shaver.
- 381. Sir Francis Burdett, Mel-
lor's.
- 382. †Sir Robert Wilson.
- 383. †Sir Watkin, Leicester's.
- 384. Slim, Jackson's.
- 385. †Smuggler.
- 386. †Squire Whittingham,
Cooke's.
- 387. †Staffordshire Lad.
- 388. Supreme, Gregory's.
- 389. Surprise, Cheadle's.
- 390. Swing-em, Blakeley's.
- 391. *Tarragon, Bell's, 1825.
- 392. Tillotson's Seedling.
- 393. Tom of Lincoln.
- 394. *Top Marker, Saxton's,
1828.
- 395. Tup, Siddal's.
- 396. Twarnblow's Seedling.
- 397. Twig-em, Johnson's.
- 398. Victory, Lomax's.
- 399. Volunteer, Taylor's.
- 400. Wareham Russet.
- 401. Warrington Red.
- 402. Warwickshire Conqueror.
- 403. †Warwickshire Lad,
Brookes's.
- 404. Watkin, Monk's.
- 405. †Welshman.
- 406. †Whittlesey Hero.
- 407. Wonderful, Saunders's.
- 408. Woodbery.
- 409. †Woodman.
- 410. Worthington's Seedling.
- 411. †Yankey
- 412. †Young Wonderful, Saun-
ders's.

YELLOWS.

- 413. Adern's Seedling.
- 414. Amber.
- 415. Amber, Hunt's Early.
- 416. Bangor.
- 417. Beauty of Eccles.
- 418. Bellemont.
- 419. *Belt, Read's, 1826.
- 420. Brandy Yellow, Cheetham's.
- 421. Bright Venus, Taylor's.
- 422. Canary, Caton's.

- 423. *Chairman, Houghton's,
1826.
- 424. †Colonel Holden.
- 425. †Companion.
- 426. Conqueror.
- 427. *Crafty, Taylor's, 1828.
- 428. †Credus, Robinson's.
- 429. Creeping Cereus, Daven-
port's.
- 430. *Crispiana, Bootes's, 1827.
- 431. Defender, Davenport's.
- 432. †Delight, Lamb's.
- 433. †Delight, Wadham's.
- 434. †Diamond.
- 435. Diogenes, Coe's.
- 436. †Don Cossack.
- 437. Drop of Gold, Maddox's.
- 438. Eclipse, Blakeley's.
- 439. †Fine Robin.
- 440. *Gardener's Glory, Parkin-
son's, 1828.
- 441. Gibraltar.
- 442. Golden Ball, Stanley's.
- 443. Golden Champion.
- 444. †Golden Chili.
- 445. Golden Conqueror, Ma-
son's.
- 446. Golden Dolphin, Stanley's.
- 447. Golden Drop, Jackson's.
- 448. Golden Drop, Reynolds's.
- 449. Golden Eagle, Nixon's.
- 450. Golden Gourd, Hill's.
- 451. Golden Griffin, Stanley's.
- 452. Golden Linnet.
- 453. Golden Lion, Cheadle's.
- 454. Golden Orange, Jackson's.
- 455. *Golden Pheasant, Talbot's,
- 456. Golden Prince. [1829.
- 457. Golden Sceptre, Withing-
ton's.
- 458. Golden Tag.
- 459. Golden Yellow, Dixon's.
- 460. Gold-finder, Parkinson's.
- 461. Goliath, Rider's.
- 462. †He-Goat, Parry's.
- 463. Hero, Kilton's.
- 464. Highlander, Horsfield's.
- 465. *Hon. G. Lamb, Kemsley's,
1829.
- 466. Hornet, Williamson's.
- 467. †Husbandman.
- 468. Independent, Stanley's.
- 469. †John Bull.
- 470. Jolly Gipsy, Mason's.

Jolly Gunner, same as No. 81.

471. †Jolly Potter.
 472. Kilton, Hamlet's.
Kilton Hero, same as No. 472.
 473. Lemon, Rider's.
 474. *Linton Beauty, Lee's, 1827.
 475. †Lord Raneliffe.
 476. Melon, Stanley's.
 477. Melon, Wrigley's.
 478. *Moonshine, Davies's, 1829.
 479. Nonsuch, Pindleton's.
 480. †Polander.
 481. †Preacher, Penman's.
 482. Primrose, Unsworth's.
 483. *Prince of Orange, Bell's, 1825.
 484. Prince of Orange, Leigh's.
 485. †Pearse, Barnum's.
 486. †Ranting Widow.
 487. †Rattle Snake.
 488. *Rector, Worthington's, 1829.
 489. *Ringwood, Ball's, 1825.
 490. Robin Hood.
 491. †Rough Robin.
Royal Gunner, same as No. 142.
 492. Royal Sovereign.
 493. Rumbullion.
 494. Saffron.
 495. Sceptre, Withington's.
 496. †Shepherd.
 497. †Sidesman, Read's.
 498. †Sir Charles Wolseley.
 499. Sir Sidney, Brundrit's.
 500. Sparkler, Smith's.
 501. *Superintendent, Billing-ton's, 1828.
 502. *Tenor Bell, Bulmer's, 1829.
 503. *Terror, Johnson's, 1829.
 504. *Tiger, Smith's, 1828.
 505. †Triumphant.
 506. *Twister, Williamson's, 1828.
 507. *Two to One, Whittaker's, 1828.
 508. †Venerable.
 509. Washington, Coe's.
 510. Waterloo, Sydney's.
 511. *Yellow Eagle, Ward's.
 512. *Yellow Lion, 1825.
 513. Yellow Top, Bradshaw's.

GREENS.

514. *Ajax, Tanner's, 1826.
 515. †Audley Lass.
 516. Blakeley Lion, Yearsley's.
 517. *Bold, Fenton's, 1828.
 518. Bullock, Smithy, Fidler's.
 519. Cæsar, Harrison's.
 520. Cæsar, Holton's.
 521. †Cheshire Hero.
 522. †Crispin.
 523. †Deceivers, Green.
 524. †Diamond.
 525. †Doctor Syntax, Hooton's.
 526. †Duke of Ashton.
 527. Duke of Bedford, Yates's.
 528. *Earl of Chester, 1825.
 529. Early Green, Hairy.
 530. *Emerald, Leigh's, 1827.
 531. *Enoch, Johnson's, 1827.
 532. †Evergreen, Perring's.
 533. †Fairplay, Hall's.
 534. *Faithful, Baker's, 1828.
 535. Favourite, Harrison's.
 536. Favourite, Wrigley's.
 537. *Free Cost, Sexton's, 1827.
 538. Gage, Nield's.
 539. *Game Bag, Grundy's, 1827.
 540. General Carlton.
 541. Goliath Champion, Coster-den's.
 542. Goose, Fox's.
 543. Green, Belmont's.
 544. †Green Bag.
 545. Green Balsam.
 546. Green Chancellor.
 547. †Green Dragon.
 548. Green Fig.
 549. Green Gage, Horsfield's.
 550. Green Gage, Pitmaston.
 551. Green Gage, Sharret's.
Green Gascoigne, same as No. 529.
 552. Green Griffin.
 553. †Green Hero, Chadwick's.
 554. Green John, Jackson's.
 555. Green Joseph, Monk's.
 556. Green Lizard, Jackson's.
 557. *Green Mantle, Hogier's, 1829.
 558. Green Margil, Stanley's.
 559. †Green Monkey, Banks's.
 560. *Green Nettle, Fisher's, 1828.
 561. Green Oak, Boardman's.

Green Ocean, Ingham's,
same as No. 142.

- 562. *Green Prince, Summer's,
1829.
- 563. Green Prolific.
- 564. †Green Rose.
- 565. †Grundy's Glory.
- 566. Hercules.
- 567. *Invincible, Bratherton's,
1829.
- 568. Jay's Wing.
- 569. †Jolly Crispin, Proudman's.
- 570. †Langley Green.
- 571. *Little-thought-of, Moon's.
- 572. Livingsham, Blakeley's.
- 573. Lord Hood.
- 574. †Mask, Smith's.
- 575. †Mugman, Read's.
- 576. Myrtle, Nixon's.
- 577. †Nonsuch.
- 578. Old Ball.
- 579. *Oswestry Hero, Morgan's,
1828.
- 580. Patrick, Worthington's.
- 581. *Peacock, Lovart's, 1827.
- 582. †Pretor, Hulme's.
- 583. Prize, Gregory's.
- 584. Rainbow, Taylor's.
- 585. Reine Claude, Stanley's.
- 586. †Reuben.
- 587. *Rough and Ready, Parkin-
son's, 1828.
- 588. †Rough Robin.
- 589. Royal George, Rollison's.
- 590. Saint David, Sproson's.
- 591. *Sampson, Crompton's,
1827.
- 592. Satisfaction, Read's.
- 593. †Self-conceit, Haughton's.
- 594. †Shannon, Hopley's.
- 595. †Stranger.
- 596. Stump, Robinson's.
- 597. *Surprise, Walton's, 1828.
- 598. Syringa, Stanley's.
- 599. †Tasso.
- 600. †Tickler.
- 601. Tickle Toby, Brundart's.
- 602. †Top Sawyer, Rigby's.
- 603. Trial.
- 604. Triumph, Rider's.
- 605. †Trueman.
- 606. Vanguard, Worthington's.
- 607. Victory, Lee's.
- 608. †Warshall Hero.

609. †Waterloo.

610. *Yorkshire Bite, Copley's,
1825.

WHITES.

- 611. *Advance, Moore's, 1827.
- 612. Apollo, Gibson's.
- 613. Bear, Moore's.
- 614. Beauty, Holt's.
- 615. Beauty of England.
- 616. †Bonny Landlady.
- 617. †Bright Venus.
- 618. *Butcher's Fancy, Pig-
gott's, 1828.
- 619. Calderbank's White.
- 620. †Chadwick.
- 621. Champion, Mills's.
- 622. Cheshire White Walnut.
- 623. †Cock Robin.
- 624. *Competition, Pugh's, 1827.
- 625. Competitor, Pugh's, 1828.
- 626. †Country Farmer.
- 627. †Crab.
- 628. Crawford's Seedling.
- 629. *Crick Cliff, Spencer's.
- 630. †Cutler's Glory.
- 631. †Devil.
- 632. *Diana, Bratherton's, 1825.
- 633. Drop, Smith's.
- 634. †Duke William.
- 635. †Duster.
- 636. *Elephant, Blomiley's, 1828.
- 637. †Fair Lady.
- 638. †Faithful.
- 639. Fiddler, Lee's.
- 640. †Fleur-de-lis, Copley's.
- 641. †Fowler, Grundy's.
- 642. †Fuddler, Leigh's.
- 643. †Gabbler, Banks's.
- 644. †Harford Cottage.
- 645. Hart, Nixon's.
- 646. †Heart of Oak.
- 647. Highland King, Gregory's.
- 648. Highland Queen, Board-
man's.
- 649. Highland White, Chap-
man's.
- 650. †Honesty.
- 651. Imperial, White's.
- 652. †Incomparable.
- 653. Jolly Carter, Cooke's.
- 654. Jolly Crofter, Bradshaw's.
- 655. Jolly Cutler, Cooke's.

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| <p>656. Lady, Davenport's. 657. *Lady Hoghton, Fish's, 1829. 658. †Lady Manvers. 659. Lily, Bedford's. 660. †Madame Riego. 661. *Mary Anne, Eggleton's, 1825. 662. †Mermaid. 663. Milkmaid. 664. Miss Bold. 665. *Miss Tollett, Williams's, 1825. 666. *Monton Lass, Piggott's, 1827. 667. †Moorpoot. 668. Mount Pleasant, Gregory's. 669. †Mount Pleasant, White- head's. 670. †Mountain of Snow. 671. Mrs. Denman, Page's, 1825. 672. †Mrs. Lamb. 673. †Noble Landlady. 674. †Northern Hero. 675. Olive, White's. 676. Pigeon's Egg. 677. †Pillar of Beauty. 678. †Pilot. 679. †Prime Minister, Whitta- ker's. 680. †Rattler, Hulme's. 681. †Redress. 682. †Republican. 683. †Ringlet, Hague's. 684. Ringley Ranter. 685. †Rockgetter, Andrews's. 686. Rose, Nield's. 687. Rose, Withington's. 688. †Sampson.</p> | <p>689. †Selfishness, Read's. 690. Silver-heels, Button's. 691. †Snowball, Adams's. 692. Snowdrop, Wood's. 693. †Sounton Lass. 694. Squire Houghton's Baren- doe. 695. Sugar Loaf. 696. Swan's Egg. 697. †Taffy, Parry's. 698. †Turpin, Houghton's. 699. *Union, Wild's, 1828. 700. †Venture. 701. Victory, Green's. 702. *Village Maid, Bratherton's, 1825. 703. †Vittoria. 704. †Waterloo. 705. †White Bear, Moore's. 706. White Belmount. 707. White Crystal. 708. White Hall, Atkinson's. 709. White Heart, Nixon's. 710. †White Lily, Worthington's. 711. White Lion, Harrison's. 712. White Lion, Kenyon's. 713. White Mogul, Mather's. 714. White Muslim, Holding's. 715. White Noble, Kenyon's. 716. White Orleans. 717. White Bengal. 718. *White Veal, Beckwith's, 1828. 719. White Walnut. 720. White's Imperial. 721. †Wilton Lass. 722. *Woodstock Superb, Biles's, 1825.</p> |
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A SELECTION OF GOOSEBERRIES FOR A SMALL GARDEN.

Reds.

1. CAPPER'S TOP SAWYER. No. 60. in the list.
Branches somewhat drooping. *Fruit* late, very large, oblong, pale red, hairy near the base; very excellent.
2. CHAMPAGNE. No. 241.
Branches erect. *Fruit* late, middle-sized, somewhat oblong, dark red, hairy; most excellent.
3. FARMER'S ROARING LION. No. 48.

Branches somewhat drooping. *Fruit* late, very large, oblong, dull red, smooth: the largest of all the gooseberries.

4. KNIGHT'S MARQUIS OF STAFFORD. No. 328.

Branches somewhat erect. *Fruit* late, large, roundish-oblong, bright red, hairy: excellent.

5. MELLING'S CROWN BOB. No. 7.

Branches drooping. *Fruit* rather late, large, oblong, bright red, hairy: very good.

6. OLD ROUGH RED. No. 345.

Branches somewhat drooping. *Fruit* small, round, dark red, very hairy: most excellent for preserving as gooseberry jam, and the best for bottling when green.

Yellows.

7. DIXON'S GOLDEN YELLOW. No. 459.

Branches drooping. *Fruit* early, pretty large, roundish-oblong, greenish yellow, smooth.

8. GORDON'S VIPER. No. 107.

Branches drooping. *Fruit* early, large, somewhat turbinate, greenish yellow, smooth.

9. HAMLET'S KILTON. No. 472.

Branches somewhat drooping. *Fruit* early, large, roundish-oblong, bright greenish yellow, slightly hairy.

10. HARDCASTLE'S GUNNER. No. 81.

Branches somewhat erect. *Fruit* rather late, large, obovate, with large veins, hairy or bristly.

11. HILL'S GOLDEN GOURD. 450.

Branches somewhat drooping. *Fruit* very early, large, oblong, greenish yellow, slightly hairy: very excellent.

12. PROPHET'S ROCKWOOD. No. 96.

Branches erect. *Fruit* very early, large, roundish-oblong, dark yellow, slightly hairy.

Greens.

13. EARLY GREEN HAIRY. No. 529. *Pom. Mag.* t. 22.

Branches erect. *Fruit* early, small, round, deep green, hairy: early and excellent.

14. EDWARD'S JOLLY TAR. No. 131.

Branches somewhat drooping. *Fruit* early, of a mid-

dling size, large, roundish-oblong, with yellowish veins, smooth.

15. MASSEY'S HEART OF OAK. No. 128.

Branches drooping. *Fruit* rather early, large, oblong, with pale yellow veins, smooth: excellent.

16. NIXON'S GREEN MYRTLE. No. 576.

Branches somewhat drooping. *Fruit* late, large, oblong, tapering to the base, pale green, smooth.

17. PARKINSON'S LAUREL. No. 132.

Branches erect. *Fruit* rather late, large, roundish-oblong, pale green, very downy.

18. WAINMAN'S OCEAN. No. 142.

Branches drooping. *Fruit* pretty early, large, oblong or ovate, smooth: the largest of this colour.

Whites.

19. CHELWORTH'S WHITE LION. No. 197.

Branches somewhat drooping. *Fruit* late, roundish-oblong, slightly hairy, sometimes nearly smooth.

20. CROMPTON'S SHEBA QUEEN. No. 188. *Pom. Mag.* t. 12.

Branches somewhat erect. *Fruit* early, pretty large, roundish-oblong, downy: excellent.

21. MOORE'S WHITE BEAR. No. 705.

Branches somewhat erect. *Fruit* early, large, roundish-oblong, hairy, or somewhat bristly.

22. SAUNDERS'S CHESHIRE LASS. No. 156.

Branches erect. *Fruit* very early, large, oblong, downy: excellent for tarts early in the spring, when few are ready for that purpose.

23. WELLINGTON'S GLORY. No. 195.

Branches erect. *Fruit* pretty early, large, somewhat ovate, very downy: excellent.

24. WOODWARD'S WHITESMITH. No. 199.

Branches erect. *Fruit* pretty early, large, roundish-oblong, or somewhat ovate; when highly ripened and exposed to the sun the skin becomes brownish, very downy: very excellent, and more in esteem than any other gooseberry of this colour.

This list is by far the most ample of any that has yet appeared, will enable the grower to form a just estimate of the comparative merit of the principal part of those gooseberries which have been exhibited for prizes from

1825 to 1829 inclusive; a period, probably, when horticulture has been as extensively encouraged, and flourished as much, as at any time of equal extent within our memory. The first part will enable those who are desirous of exhibiting the largest specimens in the dessert to choose the heaviest kinds of the different colours, let his selection be large or small; and, together, it will afford the nurseryman the means of correcting his collection, if it should happen to be wrong, and thus accomplish a two-fold purpose, which will fully compensate for the space it takes up in the present work.

The list is by far too large for any useful purpose whatever, while the selection of only twenty-four sorts, is rather too small, the amateur, in this instance, must be guided by his own fancy in the selection. In the first list of 200 kinds, ample data is afforded, by the number of prizes and weights of the best berries, during two years in succession; and in the second list of 522 sorts, those marked * and †, will enable him, in a great measure, to form an opinion in order to excel in the production of this fruit of fancy and prize competition. It is, however, to be regretted that so many names appear in the collection. I should judge that a good selection, containing 100 sorts of distinct character, would be sufficient; but it appears that the author wished to gratify, to the full extent, those gentlemen of the fancy, by inserting the whole Lancashire list without any curtailment, in order to gratify them, as some might otherwise think their favorite sorts had been neglected.

Am. Ed.

CHAPTER VIII.

GRAPES.

SECT. I.—*Black or blue fruited.*

1. ALICANT. *Miller*, No. 31.
- Black Portugal. *Hort. Soc. Cat.* No. 120.
- Black Spanish. *Speechly*, No. 26.

Gros noir d'Espagne. Bradley, No. 37.

Teinturier. Hort. Soc. Cat. No. 4.

Bunches very long without shoulders. *Berries* of a moderate size, somewhat oval. *Skin* thick, of a black colour. *Flesh* soft, juicy, of an agreeable flavour. *Seeds* uncommonly large.

Requires a vinery.

The leaves in the autumn are beautifully variegated with red, green, and yellow.

2. BLACK CORINTH. Langley, p. 114. t. 46. fig. 1. Miller, No. 3.

Black Ascalon. Hort. Soc. Cat. No. 49.

Currant. Miller, No. 3.

Raisin de Corinth. Bradley, No. 18.

Zante, or Zante Currant. Hort. Soc. Cat. No. 49.

Bunches short and rather small. *Berries* small, roundish, about the size of a pea, with a few larger ones intermixed, generally without stones, and much clustered on the bunches. *Skin* thin, of a deep black colour. *Juice* sugary, but without perfume.

The fruit of this is brought to the extent of 6000 tons annually from the Ionian Islands, and sold in the shops under the name of *Currants*.

The Prince Cornato sent twenty plants of this grape from Zante, in 1817, to Sir Herbert Taylor, for the Queen; it had, however, been cultivated by Langley above a century ago.

Requires a vinery or stove.

This grape ripened at Twickenham, in 1727, on a south-east wall, August 24, O. S., or September 4, N. S.

3. BLACK DAMASCUS. Speechly, No. 2.

Worksop Manor Grape, of some gardens.

Bunches middle sized. *Berries* large, globular. *Skin* thin, of a fine black colour. *Flesh* delicate. *Juice* rich, and of an exquisite flavour. The bunches generally consist of berries of different sizes; the small berries being without stones, and the large ones with only one. As the berries do not set closely on the bunches, if the small ones are properly thinned out the large ones will acquire additional size and flavour, and will thus be the finest and best black grape that can be brought to table.

The blossoms of this should be fertilized with those of some hardy kind, which has always the effect of improving the bunches. Imported from Damascus by Edward, ninth

duke of Norfolk, and cultivated at Welbeck, many years prior to his decease in 1777.

Requires a hothouse, or pine stove.

4. BLACK FRONTIGNAN.*

Black Frontignac. *Miller*, No. 13.

Blue Frontignac. *Speechly*, No. 14.

Violet Frontignac. *Ib.*

Muscat noir. *Duhamel*, No. 9.

Bunches small and short. *Berries* small, round, and grow close upon the bunches. *Skin* black, when fully exposed, and covered with a blue or violet bloom. *Flesh* tender; the *juice* of a rich vinous musky flavour.

It ripens well generally, in a warm season, on a south wall, upon a dry bottom, and under good management; but it is much better to plant it in the vinery.

This is the true Black Frontignan grape, and has been known to every practical gardener in England since the time of Miller. It was introduced into this country by Sir William Temple, before 1654.

5. BLACK GRAPE FROM TRIPOLI. *Speechly*, No. 3.

Bunches middle sized, and well shouldered, with long slender foot-stalks. *Berries* large, globular, very equal in size, slightly compressed: some are without stones, and others have two or three in each; but they are very small in comparison with those of any other kind. *Skin* thin, of a deep purple colour, apparently black, covered with a thin blue bloom. *Flesh* delicate and tender, with a very rich, highly-flavoured juice.

Requires a hot house or pine stove.

This is a very excellent grape, and has a good deal the appearance of the Black Damascus; but its bunches are always composed of equal sized berries: they are not so deep coloured, and it ripens nearly a month sooner in the same temperature. The leaves of both are very beautifully variegated in the autumn.

6. BLACK HAMBURGH. *Speechly*, No. 18.

Warner's Black Hamburgh, of some gardens.

Potier bleu. *Knoop. Fruct.* p. 145.

Bunches tolerably large, with two short compact shoulders, nearly as broad across as the bunch is deep. *Berries*

* It derives its name from Frontignan, a town of France, in the department of the Herault, celebrated for its excellent Muscadine wine, generally called Frontignac. It is situated on the lake Meguleone, four leagues S. S. W. of Montpellier. John Rea, in 1702, mentions the *Muscat of Frontignan*.

pretty large, of an oval figure, but when grown to an extraordinary size, they are much enlarged at the head. *Skin* rather thick, of a deep purple colour, nearly black, and covered with a blue bloom. *Flesh* tender. *Juice* sugary, and well-flavoured.

Requires a vinery.

This very valuable grape was brought into England by Mr. Warner, who had his garden at Rotherhithe in 1724. Hence it is sometimes called the *Warner Grape*. It is a great bearer, and its bunches, although not large, are always perfect, and regularly formed. In the autumn the leaves are mottled with green and yellow.

7. BLACK LISBON. *Speechly*, No. 46.

Bunches large and well shouldered. *Berries* large, globular. *Skin* thin, of a black colour. *Juice* plentiful, of a pretty good flavour.

Requires a vinery or hothouse.

Mr. Speechly is the only authority we have for this grape; he says the bunches are shouldered not unlike the Black Hamburgh, that it is a pretty good fruit, and (1790) but little known in this country.

It has been said by some to be the same as the Black Spanish, or Alicant. Its regularly shouldered bunches, and its globular berries with thin skins, determine it at once to be a wholly different sort.

8. BLACK LOMBARDY. *Hort. Soc. Cat.* No. 82.

West's St. Peter's. *Ib.*

West's Black St. Peter's, of some Collections.

Bunches long, with large shoulders. *Berries* large, round, and of an even size. *Skin* thin, of a very black colour when fully ripe. *Juice* plentiful, of a very high flavour. *Seeds* very small. *Wood* short-jointed. *Eyes* prominent. *Leaves* rather small, smooth, shining underneath, and deeply serrated; they turn to a purple colour as the fruit becomes ripe.

Requires a hothouse.

Mr. Oldacre has given a very good account of this grape, which he thinks is but little known. He always begins to force it in the middle of April; it becomes ripe in November; and he sometimes keeps it on his vines till the end of March. *Gard. Mag.* Vol. i. p. 36.

9. BLACK MORILLON. *Miller*, No. 6.

Auvergne. *Martyn's Miller*, No. 7.

Auverna. *Miller*, No. 6.

Pineau. *Ib.*

Le Bourguignon. *Bradley*, No. 24.

Small Black Cluster. *Speechly*, No. 34.

True Burgundy. *Martyn's Miller*, No. 7.

Bunches small, but rather larger than those of the *Miller's* Burgundy. *Berries* middle-sized, somewhat oval. *Skin* of a very black colour. *Juice* very sweet.

It is hardy, and ripens well on a south wall.

This is the true Burgundy Grape, and is readily distinguished from the other, in not having its downy appearance; it has also larger berries, and they are not so closely set upon the bunches. It might be successfully cultivated in this country for wine. In Burgundy it is highly esteemed for this purpose.

10. BLACK MUSCADEL. *Speechly*, No. 8.

Mogul, of some Collections.

The *Bunches* of this grape contain *Berries* of different shapes and sizes; generally they are large and oval; but some of them are very large and long, somewhat compressed, and flat at the ends. *Skin* thin, of a black colour, with delicate juicy *Flesh*. The leaves change in autumn to a bright scarlet.

Requires a hothouse.

11. BLACK MUSCADINE. *Langley*, t. 36.

Black Chasselas. *Miller*, No. 8.

Chasselas Noir. *Ib.*

Bunches about the size of those of the White Muscadine. *Berries* globular. *Skin* of a black colour, covered with a bluish bloom. *Juice* rich, if well ripened, and of a very good flavour.

Requires a vinery.

12. BLACK PRINCE. *Hooker, Pom. Lond.* t. 45.

Bunches rather long, and generally unshouldered; they are, however, occasionally well shouldered. *Berries* oval, and, when well thinned out, of a very good size. *Skin* dark blackish purple, covered with a thick blue bloom. *Flesh* white, abounding with sweet well flavoured *Juice*. In pulling the berry from the stalk, a long receptacle is left, which is red, and covered with the white flesh. *Seeds* large, generally four, and sometimes five, in each berry. *Leaves* rather fleshy, broad in proportion to their length, with long foot-stalks, tinged with red: the principal lobes not deeply di-

vided, broadly serrated, becoming variegated in the autumn with pale red and dark purple.

The Black Prince is of easy culture, requiring only the protection of the greenhouse or common vinery; and in favourable seasons it will, on a warm dry soil, ripen its fruit on a south wall.

Mr. Hooker's drawing was made from a bunch produced at Highgate in 1813.

13. BLACK RAISIN. *Speechly*, No. 39.

Raisin Grape. *Miller*, No. 18.

Bunches large and long; the largest have good-sized shoulders. *Berries* large and oval. *Skin* thick, of a black colour. *Flesh* hard and firm. *Juice* very high flavoured. *Wood* long-jointed. *Buds* somewhat pointed. *Leaves* large, very much serrated, with long red footstalks.

It is a tall grape, and requires a hothouse.

Mr. Oldacre, who has given a very good account of it in the *Gard. Mag.*, says, if the bunches are cut in October with long footstalks to them, and hung in the kitchen so as not to touch each other, they will be so ripened by the warmth of the room by Christmas as to eat extremely well.

14. BLACK SWEETWATER. *Speechly*, No. 17.

Bunches small, close, and short. *Berries* small, round. *Skin* thin, of a black colour. *Juice* very sweet, with but little perfume.

This ripens on a common wall, and is but seldom introduced under glass.

15. CLARET GRAPE. *Speechly*, No. 31.

Blood Grape. *Hort. Soc. Cat.* No. 43.

Bunches small. *Berries* very closely set, small, black, of a somewhat oval figure. The *Juice* is of a blood red colour, and of a harsh taste, unless the berries are highly matured. The leaves change to a russet red early in the summer, and die of a deep blood colour in the autumn.

It ripens pretty well on a south wall.

The branches of this, like those of the White Sweetwater, are very short-jointed. It is very tender when in blossom: on that account the bunches are seldom perfectly formed, and always contain numerous small-sized berries among the larger ones.

16. EARLY BLACK JULY. *Langley*, t. 47. f. 3. *Hort. Soc. Cat.* No. 17.

Madeleine. *Ib.*

Madeleine noire. *Ib.*

Maurillon hâtif. *Ib.*

Morillon hâtif. *Duhamel*, No. 1.

Raisin précocé. *Ib.*

Raisin de la Madeline. *Ib.*

Bunches small. *Berries* small, round, of a black colour, and generally thin upon the bunches. *Juice* sweet, with but little perfume.

It ripens early on a south wall; but being tender when in blossom, it seldom produces a fair crop.

17. ESPERIONE. *Hort. Trans.* Vol. iii. p. 93. t. 2.

Hardy Blue Windsor. *Hort. Soc. Cat.* No. 57.

Turner's Black. *Ib.*

Bunches handsomely shouldered, and differing little in size from the Black Hamburgh. *Berries* varying much in form; being sometimes round, frequently flat-rotund, and indented on the head with the remains of the style. A groove or channel is often observed on one side, or both, decreasing from the head downwards. *Skin* of a deep purple colour, inclining to black, covered with a thick blue bloom. The *Flesh* adheres to the skin, and though neither high flavoured nor melting, is pleasant. The leaves are variously cut, and die upon the tree of an orange hue.

The Esperione Vine is prolific to an extraordinary degree, very hardy, and of most luxuriant growth, perfecting its fruit equally well and early with the Sweetwater and Muscadine, and in unfavourable seasons has a decided advantage over these and any other hardy grape in our possession.

18. FRANKENTHAL. *Hort. Soc. Cat.* No. 60.

Frankendale. *Ib.*

Frankenthal. *Knoop. Fruct.* p. 138.

Bunches tolerably large, with small handsome shoulders, a little resembling the Black Hamburgh. *Berries* somewhat oval, but flattened at the head, where it is much broader than at the stalk; and when fully ripe, they are indented on the sides as if by pressure between the finger and thumb. *Skin* deep purple, approaching to black, covered with a thin blue bloom. *Flesh* tender. *Juice* sweet and rich, and of excellent flavour.

It ripens well in the vinery, but is much higher flavoured when grown in the hothouse, where it forces well, and will bear a high degree of heat.

19. LARGE BLACK CLUSTER. *Speechly*, No. 35.

The *Berries* of this are larger and more oval than those of either the old Black Cluster or the Burgundy: they are black, and not so delicate, the *Juice* being of a harsh, rough

taste: the leaves are of a beautiful bright scarlet in the autumn, before they fall off.

Mr. Speechly says he had this sort sent him from Lisbon, and was assured of its being the grape from which port wine is made. It does not appear, from his account of it, that it deserves to be cultivated in this country except as a wine grape.

20. MALVOISIE. *Speechly*, No. 21.

Blue Tokay. *Ib.*

La Malvoise. *Bradley*, No. 41.

Malmsey Grape. *Ib.*

Bunches about the size of those of the Black Cluster. *Berries* small, of a somewhat oval figure. *Skin* brown, covered with a blue bloom; it is thin, and the *Flesh* delicate. *Juice* rich and vinous.

Requires a vinery.

Bradley says it bears well, and though the berry is small, it is extremely rich and high-flavoured; that it ripens early, and is so full of juice that he esteems it the most melting of all grapes.

21. SAINT PETER'S. *Langley*, p. 115. *Speechly*, No. 43.

Black Grape from Palestine. *Ib.* No. 44.

Saint Peter's Black. *Hort. Soc. Cat.* No. 128.

Bunches pretty large and long, very generally without shoulders. *Berries* pretty large, almost globular. *Skin* thin, of a black colour. *Flesh* delicate, with a very excellent and well-flavoured *Juice*.

The berries, when subjected to a high temperature, are very apt to crack, on which account it is not advisable to plant it in the forcing-house; but for the vinery it is a most excellent grape.

22. THE MILLER'S BURGUNDY. *Pom. Mag.* t. 56.

Miller's Burgundy. *Speechly*, No. 23.

Miller Grape. *Miller*, No. 5.

Le Meunier. *Chaptal, Tr. sur le Vigne*, Vol. i. p. 169.

Morillon Taconné. *Bradley*, No. 2. according to the *Pom. Mag.*

Bunches short and thick. *Berries* small, roundish, black, even-sized, and grow very close on the bunches. *Skin* not thick, with a fine blue bloom. *Flesh* tender, and filled with clear, very sweet, and high-flavoured *Juice*. The *Seeds* are two, and small.

The leaves distinguish this from almost every other sort; they are covered on both sides, especially in the spring,

with a cottony wool, or hoary down, which in their young state is almost white; hence the name of the *Miller's Grape*.

It ripens perfectly on a south wall.

The figure in the *Pom. Mag.* above quoted, is a very excellent representation.

The drawing was made from a bunch produced in the Horticultural Garden at Chiswick, the plant of which had been obtained from the remains of an ancient vineyard at Tortworth in Gloucestershire, fifteen miles from Bristol, and was undoubtedly one of the sorts cultivated formerly in that ancient place.

SECT. II. — *Red or Purple Fruited.*

23. CAMBRIDGE BOTANIC GARDEN GRAPE. *Pom. Mag.* t. 21.

Bunches from nine to ten inches long, sometimes with a rather narrow shoulder. *Berries* closely set, very even-sized, of a rather oval figure, deep purple, inclining to brown. *Flesh* firm, juicy, sweet, high-flavoured, and very pleasant. *Seeds* two or three in each berry. The leaves become of a bright crimson colour late in the autumn.

It ripens very well on a south wall, upon a dry bottom; but it deserves to be planted in the vinery, where the bunches would be larger, and the berries of a higher flavour.

This grape, although standing in a public establishment like that of the Botanic Garden at Cambridge, does not appear to have attracted any particular notice until a few years ago. It is planted against a south wall, in a department of the garden allotted principally to compost soils and empty pots; a place wholly unfrequented by visitors.

I saw it for the first time in the beginning of July, 1815, and my attention was directed to it in consequence of the forward state of its berries, which were then as large as a full-sized marrow pea. In the September following I received a bunch of it from Mr. Biggs, the curator, which corresponded fully with the one figured in the *Pom. Mag.* I believe it to be wholly distinct from any other grape in our gardens. How it came into the garden there I could obtain no information.

24. DAMSON GRAPE. *Speechly*, No. 41.

Black Damson, of some *Collections*.

Damask Grape. *Miller*, No. 14.

Bunches large, with short stiff shoulders. *Berries* very large, oval, with short stiff footstalks, of a beautiful purple colour, and grow very loose on the bunches. The *Juice*, when fully ripened, has a sort of Damson or Medlar-like flavour, which to some palates may be agreeable. The wood is very strong, and the leaves thick and succulent, more so than almost any other sort.

It ripens late, and requires a hothouse.

25. GREY AUVERNAT. *Miller*, No. 33.

Berries middle-sized, somewhat oval, and placed thinner on the bunches than those of the Black Auvernat; they are of a pale muddy colour, inclining to brown, and contain a sweet *Juice*.

It ripens on the common wall, and is well adapted to the purpose of making wine.

26. GRIZZLY FRONTIGNAN.

Grizzly Frontignac. *Speechly*, No. 12.

Grizzly Frontinac. *Langley*, p. 115.

Muscat Gris. *Hort. Soc. Cat.* No. 63.

Bunches middle-sized, with small narrow shoulders. *Berries* round, larger than those of the White Frontignan, and growing closer upon the bunches: they are of a pale brown colour, intermixed with red and yellow. The *Juice* is very rich, and possesses a high musky flavour.

Requires a hothouse.

It was introduced by Sir William Temple previously to 1654.

26.* LANGFORD'S INCOMPARABLE.

Bunches rather large, about seven inches deep, with well-formed shoulders of about the same extent. *Berries* of unequal sizes: the largest are oval, six eighths of an inch long, and five eighths of an inch in diameter, but rather the widest at the apex: the smaller ones are less oval, and the smallest ones nearly globular; these contain one small seed, and the larger ones two large seeds, each. *Skin* brown, but of a deep purple when fully ripe, and covered with a blue bloom. *Flesh* tender, and full of *Juice*, which, if well ripened, is saccharine, but without any peculiar musky flavour, somewhat resembling that of the Black Cluster. The berries set remarkably thick upon the bunches, which, if not thinned out, are apt to spoil each other.

* No. 26. is inserted twice, in consequence of Langford's Incomparable having been sent me after the numerical arrangement had been completed.

The original plant of this fine grape is now growing against the house of Mr. William Langford, at Wilton, near Salisbury, where it appears to have been planted some years. He says he has gathered two hundred weight and a quarter of grapes from it at one time; and some of the bunches, which he has sent to Mr. Beckford, have been pronounced superior, as an out-door grape, to any he has tasted out of Italy. A basket, containing a few bunches, was sent by Mr. Langford to Mrs. Mackie, of Norwich, on the 8th of November, 1830, from which this description is taken, and from whom plants may be obtained. This grape was observed a few years ago by a friend of mine, in passing through Wilton, in consequence of the crop, which was abundant, being at that time nearly ripe, although other out-door grapes had not begun to change their colour.

27. LE CŒUR. *Speechly*, No. 6.

Morocco. *Ib.*

Bunches short, with small stiff shoulders. *Berries* somewhat heart-shaped, of a tawny grizzly colour: they are very unequal in size, some being exceedingly large; these never contain more than one stone in each, and the lesser ones have none: their stalks are short, and singularly large. *Juice* rich and musky.

This is a late grape, and requires a hothouse. The small berries are generally ripe and decayed before the large ones are matured, which often renders the bunches unsightly. Mr. Speechly says it is a much esteemed grape, and very scarce. I do not find it mentioned by any other author.

28. LOMBARDY. *Speechly*, No. 23.

Flame-coloured Tokay. *Ib.*

Rhenish Grape. *Ib.*

Red Rhenish, of some Collections.

Bunches very large, frequently weighing six or seven pounds; they generally terminate abruptly, but they are always handsomely formed, with proportionate shoulders. *Berries* large, of a somewhat oval figure. *Skin* of a pale red or flame colour. *Flesh* firm, with a pretty well flavoured *Juice*.

Requires a hothouse.

29. POONAH. *Hort. Trans.* Vol. iv. p. 516.

Bunches large and well shouldered, tapering gradually to a point. *Berries* slightly oval, dark red when fully exposed to the sun, but pale when shaded, fleshy, with seldom more than two seeds in each: sweet, but not very juicy.

This is a late sort, and requires as high a temperature to ripen it as the Muscat of Alexandria: it will then keep a long time. It makes vigorous wood, and is a free bearer. Introduced by Sir Joseph Banks, in 1817, from Bombay. It is cultivated successfully at Poonah, and the ripe fruit regularly sent thence to Bombay and its dependencies.

30. PURPLE FRONTIGNAN.

Purple Frontignac. *Speechly*, No. 13.

Black Constantia. *Hort. Soc. Cat.* No. 45.

Purple Constantia. *Ib.* No. 47.

Bunches very long. *Berries* of a middling size, round, of a black or deep purple colour. *Juice* very rich, and of a very high flavour.

Requires a hothouse, or a warm vinery.

This was received by Mr. Speechly from the Cape of Good Hope, under the name of *Black Constantia*: he says it is one of our very best grapes.

31. RAISIN DES CARMES. *Forsyth*, Ed. 7. p. 27.

Raisin de Cuba. *Hooker, Pom. Lond.* t. 10.

Bunches long, loose. *Berries* very large, of an irregular oval figure, with a few small berries intermixed. *Skin* rather thick, of a dusky reddish purple colour, and covered with a fine bloom. *Flesh* firm, juicy, and very rich, combined with a little acid. *Seeds* large, seldom more than one in each berry.

Requires a hothouse or vinery.

32. RED CHASSELAS. *Forsyth*, Ed. 7. No. 7.

Red Muscadine. *Miller*, No. 9.

Chasselas Rouge. *Duhamel*, No. 3.

The *Berries* of this are something larger than those of the Black Muscadine, and grow much thinner upon the bunches: they are of a dark red colour when highly ripened. *Juice* sweet, and of a very good flavour.

Requires a vinery.

33. RED FRONTIGNAN.

Red Frontignac. *Speechly*, No. 15.

Muscat Rouge. *Duhamel*, No. 7. t. 4.

Bunches larger than those of the Black Frontignan, and without shoulders. *Berries* larger also, perfectly round, and of a dark red colour. *Flesh* delicate and tender. *Juice* plentiful, of a most rich, musky, vinous flavour.

It requires a hothouse, and is one of our very best grapes.

34. RED GRAPE FROM SYRACUSE. *Speechly*, No. 5.

The *Berries* of this are very large, of a red colour, and of

an oval shape, somewhat irregularly formed. They hang rather loosely upon the *Bunches*, which are pretty large. The *Skin* is thick, and the *Flesh* hard.

It requires a hothouse.

Mr. Speechly says it is a noble grape, and but little known in this country. It makes strong wood, and is a most excellent bearer.

35. RED HAMBURGH. *Speechly*, No. 19.

Warner's Red Hamburg. *Ib.*

Brown Hamburg. *Hort. Soc. Cat.* No. 75.

Gibraltar. *Ib.* No. 67.

The *Berries* of this are of a dark red or purple colour, with a thin *Skin*, and a juicy delicate *Flesh*. The size and figure of both the bunch and the berry are very much like the Black Hamburg, except the latter being less oval, and growing more loosely on the bunches.

When the berries of the Red Hamburg are imperfectly ripened, they are of a pale brown colour, which occasions it to be called the Brown Hamburg; but if perfectly matured, it is by many considered to be the richest and best flavoured of the two.

The leaves of this in autumn become mottled with green, purple, and yellow: those of the black Hamburg are mottled with green and yellow only: they were both brought into this country by Mr. Warner, of Rotherhithe.

The oldest vine of this kind known in England is that at Valentine's House, near Ilford, in Essex.

Mr. Gilpin, in his *Forest Scenery*, Vol. 1. p. 153., says it was planted a cutting in 1758, and is the parent of the well known Hamburg vine now growing at Hampton Court.

36. RED MUSCADEL. *Speechly*, No. 9.

The *Berries* of this are large, oval, and of a beautiful red colour, having the rudiments of the style adhering to their ends; the *Skin* is thick and the *Flesh* hard, something like the Raisin Grape. The *Bunches* frequently arrive at the weight of six or seven pounds, and are most elegantly formed of berries of an equal size. The leaves change in autumn to a beautiful red and green colour.

It is one of our latest grapes, and requires a hothouse.

37. RED MUSCAT OF ALEXANDRIA. *Miller*, No. 28.

Red Frontignac of Jerusalem. *Ib.*

Red Jerusalem Muscat. *Ib.*

Muscat d'Alexandrie Rouge. *Knoop. Fruct.* p- 146,

Bunches pretty large, and shouldered. *Berries* rather large, of an oval shape. *Skin* thick, of a red colour. *Flesh* very firm, with a saccharine, high-flavoured, musky *Juice*.

It requires a hothouse.

Bradley says it requires a good deal of sun to bring it to perfection, but it is then one of our best grapes. It is more esteemed about Paris than the White Muscat. When against good walls, it ripens very well, without any artificial heat.

38. SAINT AUGUSTIN GRAPE. *G. Lind. Cat.* 1815.

Bunches pretty large, with moderately sized shoulders. *Berries* of an unequal size and form: the large ones are oval, obtuse at the head, and contain three or four seeds each; the middle sized are round, and contain one or two seeds; the small ones are round also, and are without seeds. *Skin* rather thick, deep red or purple, covered with a blue bloom. *Flesh* firm, with a sweet and rather musky *Juice*.

It requires a vinery, or perhaps a stove.

In the autumn of 1794, I observed a vine growing against the south side of a house, in the parish of Saint Augustin, near the gates, in Norwich. A few of the bunches were then pretty ripe, and some of the largest berries measured three inches and three quarters in circumference. This tree which is the original one in this country, was imported from Spain about fifty years ago, by a Mr. Lindoe, a manufacturer, of that city, and planted against the house of Benjamin Cogman, which is now (1830) inhabited by his son, and where the tree is still growing. I have not yet seen this fine grape under glass; but I expect ere long to give some account of its merits, when grown under a higher temperature.

39. VARIEGATED CHASSELAS. *Hort. Trans.* Vol. i. p. 259. t. 16.

Bunches rather long, without shoulders. *Berries* rather small, of a round figure, hanging loose upon the bunches. *Skin* very thin, of a bluish violet, where shaded; but where exposed, of a deep purple. *Flesh* tender, with a very saccharine *Juice*, and of a pretty good flavour.

It has ripened at Downton Castle, where it was raised, and an account of it sent to the Horticultural Society, Feb. 4, 1812. It sprang from a seed of the White Chasselas, impregnated with the pollen of the Aleppo: the leaves are variegated in the autumn with red, green and yellow; and they have long, red, flattish petioles.

It requires a vinery.

In warm seasons it would ripen on a south wall, upon a dry bottom.

40. WORTLEY HALL GRAPE. *Hort. Trans.* Vol iv. p. 516.

Bunches in general appearance like those of the Black Hamburgh. They are well shouldered and tapering, and the berries regularly distributed. *Berries* large, rather oval than round, somewhat broadest at the head, with an irregular surface. *Skin* very glossy, dark purple. *Flesh* thick, but juicy, sweet, and pleasant; with a very slight Muscat flavour. *Seeds* large, but rarely more than one in each berry.

It requires a hothouse.

This grape sprang up from seed, in the stove at Wortley Hall, in Yorkshire, and first bore fruit in 1819, when it was exhibited at the Horticultural Society: the bunch weighed two pounds.

SECT. III.—*White or Yellow Fruited.*

41. ALEXANDRIAN CIOTAT. *Hort. Trans.* Vol. iv. p. 3. t. 1.

Bunches large and long, with narrow shoulders. *Berries* oval, a little broader at the head than next the stalk, and they sit rather thin upon the bunches. *Skin* pale yellow on the shaded part; but where exposed to the sun, of an amber colour, and covered with numerous brown russetty dots. *Flesh* firm, like the Muscat of Alexandria, but not with its perfume: the *Juice* is, however, good; and it is a great bearer.

It requires a vinery.

Raised some years ago by John Williams, Esq. in his garden at Pitmaston, near Worcester.

42. BOURDELAS. *Duhamel*, No. 13.

Bourdelaïs. *Ib.*

Burdelaïs. *Miller*, No. 10.

Bunches very large, weighing sometimes five or six pounds. *Berries* large, of an oval figure, growing very close upon the bunch, and containing generally four seeds. *Skin* nearly white, approaching to yellow as the berries become ripe. The *Flesh* is hard, and the *Juice*, unless well ripened, too austere to be palatable.

It would require a hothouse to bring this to perfection ; but its merits are not sufficient to deserve its being cultivated in this country.

The French have two other kinds of Bourdelas ; one with red fruit, and the other black. In untoward seasons, they press them for verjuice.

43. CIOTAT. *Speechly*, No. 45.

Parsley-leaved. *Ib.*

Ciotat. *Duhamel*, No. 5. t. 2.

Raisin d'Autriche. *Ib.*

Parsley-leaved Muscadine. *Hort. Soc. Cat.* No. 39.

Bunches nearly the size of the White Muscadine. *Berries* round, white, of a middling size, with a thin *Skin*, and a delicate juicy *Flesh*, which is very sweet, but not highly flavoured. The leaves are finely divided, wholly different from any other sort.

It will ripen pretty well on a south wall, in a warm season ; but the bunches are larger, and the berries much better flavoured, in the vinery.

Miller says it was originally brought from Canada, where it grows wild in the woods. This is probably a mistake, which may have arisen from Cornutus having inserted it in his work. It was cultivated here by John Tradescant, jun.. in 1656.

44. CORNICHON. *Speechly*, No. 50.

Cornichon Blanc. *Duhamel*, 12. t. 6.

Bunches rather small, and very loosely formed. *Berries* an inch and a half long, their breadth not half an inch. They taper from the stalk, are enlarged singularly in the middle, and end in an obtuse point ; their shape may be compared to the small end of a fish's bladder : they are white, with a thick skin, and a firm sweet flesh.

It requires a hothouse.

It has nothing to recommend it but its long keeping.

The French have also a Blue or Violet Cornichon, but it has not yet been introduced into this country.

45. GENUINE TOKAY. *Speechly*, No. 22.

White Morillon. *Ib.* No. 36.

Bunches of a moderate size, rather larger than those of the Blue Tokay. *Berries* white, of an oval figure, and grow rather close upon the bunches. *Skin* thin. *Flesh* very delicate. *Juice* rich and abundant.

The leaves are covered on their under side with a fine soft down, having the appearance of satin.

It will ripen pretty well in some seasons against a warm south wall; but it ought to be planted in the vinery. Mr. Speechly says it was sent from Hungary, some years ago, to his grace the Duke of Portland. It is highly probable that this furnishes the delicious and incomparable Tokay wine.

46. GREEK GRAPE. *Speechly*, No. 47.

Green Chee. *Hort. Soc. Cat.* No. 71.

Bunches of a moderate size, and handsome. *Berries* middle-sized, of a somewhat oval figure, and grow pretty close upon the bunches. *Skin* of a bluish white colour. *Flesh* delicate, with a rich and well-flavoured juice. The leaves grow on short footstalks, and very much resemble those of the White Sweetwater.

It requires a hot-house or a vinery.

Mr. Speechly says this is a justly esteemed fruit. It is grown in the counties of Durham and Northumberland under the name of *Green Chee*.

47. MALMSEY MUSCADINE. *Speechly*, No. 30.

Malvoisée Musquée. *Bradley*, No. 15.

This somewhat resembles the White Muscadine, but the bunches and berries are rather smaller, and the juice of a higher flavour, being remarkably sweet.

It requires a vinery.

Bradley says it is one of the richest musked grapes, comes from Montserrat, and grows also plentifully about Turin.

48. PITMASTON WHITE CLUSTER. *Hort. Trans.* Vol. iii. p. 249. t. 8.

Bunches larger than those of the Black Cluster, compact and shouldered. *Berries* round, a little flattened at the head. *Skin*, when perfectly ripe, of an amber colour, bronzed with russet on the side next the sun. *Flesh* tender, with an agreeable juice.

It ripens, on a south wall, earlier than the Sweetwater.

It was raised about twenty years ago by John Williams, Esq., of Pitmaston, near Worcester, from a seed of the small Black Cluster.

49. ROYAL MUSCADINE. *Miller*, No. 4. *Speechly*, No. 29.

D'Arboyce. *Ib.*

White Muscadine. *Parkinson*, No. 3.

Bunches large, with middling-sized shoulders. *Berries* of a moderate size, round, white, when ripe turning to an

an amber colour, having a thin skin, a soft flesh, and a rich vinous juice.

It requires a vinery, or a stove.

This is readily distinguished from the White Muscadine of Miller and Speechly, by the wood and foliage growing remarkably gross and strong. That it is the White Muscadine of Parkinson there can be but little doubt, as he describes it as growing to a much larger size than the other was ever known to attain : he says some of the bunches have weighed six pounds, and some of the berries half an ounce.

It would be very desirable to come to some clear understanding in regard to the application of the names *Royal Muscadine* and *White Muscadine*. These names have been used by Miller and Speechly, and, having been applied by them alike, I am reluctant to discontinue either the one or the other, feeling satisfied that the substitution of others for those already established under such authority would increase, rather than diminish, the already too much confused nomenclature of our fruits. Under this impression I have continued the name of *Royal Muscadine* here, and shall notice its misapplication when speaking of the *White Muscadine*.

50. SYRIAN. *Speechly*, No. 32.

The *Bunches* of this grape are very regularly formed, with shoulders nearly as broad as the bunch is long : they are also larger than those of any other sort at present known. *Berries* large, of an oval figure. *Skin* white. *Flesh* firm and hard, and if well ripened, of a pretty good flavour. The wood is very strong, and the leaves large. It is an excellent bearer, and the bunches when ripe may be left many weeks longer than almost any other sort.

It requires a hot-house to ripen it well.

A bunch of this sort was grown to a most enormous size in 1781, at Welbeck, by Mr. Speechly. It measured nineteen inches and a half across the shoulders, its length was twenty-one inches and three quarters, its circumference four feet and a half, and it weighed nineteen pounds and a half. The Syrian Grape is supposed to be the sort mentioned in *Numbers*, xiii. 23.

51. VERDELHO. *Hort. Trans.* Vol. ii. p. 106. t. 8.

Bunches loose, rather small, inclined to shoulder. *Berries* oval, small, having numerous very small ones, without seeds, interspersed ; of a greenish yellow, but of a slightly amber-coloured russet when fully exposed to the sun. *Skin*

thin, almost transparent. *Juice* rather acid in ripening, but when fully matured of a rich saccharine flavour.

It requires a vinery.

This is the principal grape employed in Madeira for the making of Madeira wine. It is pronounced *Verdellio* by the natives. Introduced into this country by John Williams, Esq., of Pitmaston. The Verdelho Grape may be grown to great advantage in pots in the greenhouse: the plants might be brought in early in the spring. The leafless stems of the vines, when first introduced, and indeed till the middle of May, would not injure the greenhouse plants: and the fruit would become perfectly ripe long before the middle of October, the Verdelho being rather an early grape.

52. WHITE AUVERNAT. *Miller*, No. 32.

Bunches small, rather larger than those of the Miller's Burgundy. *Berries* small, somewhat oval, growing close upon the bunches, and when ripe of a muddy white colour. *Juice* pretty good.

It will ripen against a south wall: but it is much better adapted to the purpose of making wine than for the dessert; for the former it is excellent.

53. WHITE CORINTH. *Speechly*, No. 48.

Corinth Blanc. *Duhamel*, 14. t. 7.

Bunches small. *Berries* small, round, white, with a very thin skin; when perfectly ripe they are transparent, so that the seeds, although small, may be seen through them.

It requires a vinery.

54. WHITE FRONTIGNAN.

White Frontignac. *Speechly*, No. 11.

Muscat Blanc. *Duhamel*, 6. t. 3.

Bunches rather long, without shoulders. *Berries* middle-sized, rather closely set, of a muddy white, or greenish yellow, and covered with a thin, white, powdery bloom. *Flesh* delicate. *Juice* sugary, very rich, with a highly musky flavour.

Against a south wall, upon a dry soil, and in warm seasons, this grape ripens well in many parts of England; but it highly merits either a vinery or a hothouse.

55. WHITE HAMBURGH. *Speechly*, No. 20.

White Raisin. *Langley*, p. 116. t. 43 and 44.

Raisin Muscat. *Miller*, No. 34.

White Lisbon. *Hort. Soc. Cat.* No. 78.

White Portugal. *Ib.*

Bunches large, loosely formed. *Berries* large, of an oval

figure. *Skin* thick, of a greenish white colour. *Flesh* hard. *Juice* sweet, slightly mixed with acid.

It requires a hothouse.

This grape, although not abounding much in flavour, keeps a long time after it is ripe; and, on that account, it is by many much admired. Large quantities, to the value of 10,000*l.*, are annually brought into this country (England) from Portugal, in the winter season, and sold in the shops by the name of Portugal grapes.

56. WHITE KISHMISH. *Hort. Trans.* Vol. iv. p. 212. t. 4.

Bunches little more than five inches long, well shouldered, and tapering evenly to the point. *Berries* little larger than those of white currants, and of the same form, of a greenish tint, deepening to pale yellow, and becoming ultimately of an amber hue. They are not very sweet, but juicy, of a pleasant refreshing flavour, and wholly free from seeds. *Leaves* rather thick, roundish, and not deeply cut.

This grape is said to be a native of the island of Kishm, or Kishmish, in the Persian Gulf, and was brought from St. Petersburg by Mr. Oldacre, in 1812.

It requires a vinery or a stove.

57. WHITE MELIE. *Miller*, No. 29.

Melier Blanc. *Knoop. Fruct.* p. 136.

Berries middle-sized, somewhat of an oval figure, and grow pretty close upon the bunches; they are of a greenish white, and covered with a thin white bloom. *Juice* very sweet.

It will ripen on a warm south wall, and is very good for the purpose of making wine.

58. WHITE MUSCADINE. *Langley*, p. 114. t. 35. *Kitt*, p. 307. *Miller*, No. 10. *Speechly*, No. 27.

Common Muscadine. *Pom. Mag.* t. 18.

Royal Muscadine. *Hort. Soc. Cat.* No. 97. according to the *Pom. Mag.*

Early White Grape, from Teneriffe. *Speechly*, No. 42.

Bunches middle-sized, loose, with a broad shoulder, occasionally acquiring considerable size; but more frequently, against a wall, of about six inches deep, and four inches and a half or five inches across the shoulder. *Berries* quite round, middle-sized, clear watery green, when very ripe becoming a dull yellowish brown on the most exposed places.

Flesh firm, watery, and sweet; when well ripened acquiring a saccharine quality, but at no time high flavoured. The leaves are middle-sized, roundish, with an open base, slight-

ly and regularly lobed, quite smooth on each side, pale green, becoming yellow late in the autumn.

This ripens upon a south wall generally from the middle to the end of September; and the bunches will hang upon the vines, if the season be favourable, till the beginning of November.

The White Muscadine Grape of Langley, Hill, Miller, and Speechly, has always been considered to be the one described as above. It is the most common and the best known of any white grape in our gardens, in consequence of its hardiness and productiveness, and the certainty with which it ripens against our common walls.

According to Langley, the White Muscadine ripened at Twickenham, in 1727, on a south-east wall, Aug. 16, O. S., or Aug. 27, N. S.

Under this mode of culture it has a pretty general and uniform appearance; but when grown in the vinery, or under a higher temperature, it assumes a different character. Vigorous wood, with a free use of the scissors in thinning out the bunches, will give them, as well as the berries, an increased size, and, when highly ripened, a fine amber colour: in addition to this, like the Black Prince, the largest bunches become more shouldered, and in proportion shorter.

In this state it is supposed by many to be a distinct grape, and called the *Royal Muscadine*.

The application of this name to a fruit with which it cannot, with any propriety, be associated, can have but this effect, that of perpetuating an absurdity instead of removing it. A further continuance of a practice like this, it is conceived, cannot be sanctioned by any one who takes any pride in his profession, or who is desirous to promote its further improvement.

59. WHITE MUSCAT OF ALEXANDRIA. *Speechly*, No. 1. *Hort. Soc. Cat.* No. 100.

Frontinac of Alexandria. *Miller*, No. 27.

Jerusalem Muscat. *Ib.*

Muscat d'Alexandrie. *Duhamel*, 10. t. 5.

Passe-longue Musqué. *Ib.*

Passe-Musqué, } *Hort. Soc. Cat.* No. 100.

Malaga,

Bunches large, and well shouldered. *Berries* large, oval and when well ripened of a fine, pale amber colour, and where exposed to the sun tinged with a deep amber russet:

the large ones are generally without stones. *Skin* rather thick, and the flesh firm and hard. *Juice* not plentiful, but of a sweet, highly musky, and most delicious flavour.

This may be justly considered as one of the very best grapes ever introduced into this country. It requires a higher degree of temperature to ripen than many others, and generally succeeds best in the pine stove. It may, nevertheless, be ripened very well in a lower temperature ; but then it is necessary it should be forced early in the spring.

The *Tottenham Park Muscat*, which was said to be the produce of a seed of the Muscat of Alexandria, sown in 1819, turns out to be nothing more than this. It has been proved to be so over and over again, by the best practical gardeners, who have grown them both. The size of its berries has been urged as constituting its difference ; but berries of the Old Muscat have been grown, near London, which measured four inches in circumference the long way, and three inches and a half the short one, when the largest produced by Mr. Burn, of the Tottenham Park Muscat, which were compared with them, did not equal that size.

I have several times seen the original vine at Tottenham Park, where it has a small house to itself, which, under Mr. Burn's excellent management, certainly produces fruit of the very highest character ; and I have always observed that there were other bunches, besides the first, which would form two other crops, and ripen in succession. The old Muscat, however, will do the same, when subjected to similar treatment.

60. WHITE MUSCAT FROM LUNEL. *Speechly*, 49.

Berries large, oval, and when perfectly ripe of a fine amber colour, sometimes clouded with russet, especially on the side next the sun ; they form pretty large bunches. The skin is thin, and the flesh delicate, replete with a vinous juice.

It requires a hothouse or a vinery.

Mr. Speechly says it is a plentiful bearer, and may be justly esteemed a valuable sort.

61. WHITE SWEETWATER. *Langley*, p. 113. t. 50. *Speechly*, No. 16.

Parel Druyf, of the *Dutch Gardens*.

Berries large, round, of a white colour, and when highly ripened, especially when exposed to the sun, they are shaded with a light russet. They grow close on the bunches,

which are of a middle size. *Juice* very saccharine and luscious. *Wood* short-jointed.

On a south wall it ripens well in dry warm seasons ; but if the weather prove unfavourable when the vine is in blossom, the bunches become imperfectly formed, and contain numerous very small berries.

The White Sweetwater ripened at Twickenham, in 1727, on a south wall, Aug. 10, O. S., or Aug. 21, N. S. (*Langley*.)

The Dutch gardeners call it *Parel Druyf*, and force it in large quantities for market.

There are several names of White Sweetwater to be found in different nurserymen's catalogues, but most of them have arisen from the whim or caprice of their cultivators.

SECT. IV. — *Striped-Fruited*.

62. ALEPPO. *Speechly*, No. 4.

Raisin Suisse. *Miller*, No. 26.

Switzerland Grape. *Ib*.

Berries middle-sized, of a roundish figure. *Skin* thin, of various colours : some are black, some white ; but mostly they are striped with black and white in distinct lines : occasionally, one bunch will be black, one white, and another half black and half white. *Flesh* juicy, and of an exquisite flavour. The leaves in the autumn are curiously striped with red, green, and yellow, somewhat similar to the Aleppo Cos Lettuce.

A plentiful bearer, requiring a vinery or a hothouse.

SEC. V.—*American Grapes, by the Editor*.

The species of American Grapes are as follow :

1. VITIS LABRUSCA. Downy-leaved grape. *Sweet's Hort. Brit.* No. 9.

Taurina. *Walt. Fl. Car.* 242.

Fox Grape. *Pursh Fl.* No. 1.

Michaux, *Fl. Amer.* v. 2. p. 230.

This species is found "in shady woods, from Canada to Florida." The bunches are rather short. The berries large, a little inclining to an oval shape. Skin black, having

a musky or fox scent. Fruit, when ripened, sweet and rich, but pulpy.

2. *V. BLANDA*. White-berried (Bland's grape.) *Sweet's Hort. Brit.* No. 10.

Bland's Grape. *Pursh, Flor.* No. 1. var.

Pursh, in his *Flora Americæ*, supposes this to be only a variety of the former species. Sweet, in his *Hortus Britannicus*, has established it as a distinct species. The size of the bunch and form of the berry are very similar to the former species. When perfectly ripe they are very sweet, having not so much pulpiness, and they ripen a little earlier than the former sort.

3. *V. ÆSTIVALIS*. Fox Grape. *Sweet*, No. 11. *Pursh*, No. 2.

Vulpina. *Willd. sp. pl.* 1. p. 1181. *Michaux.* 2. p. 230.

Labrusca. *Walt. Flor. Car.* 242.

"In fields and woods, Virginia to Carolina. Berries dark blue, very agreeable to eat, and frequently converted into very good home-made wine. It is known by the name of *Summer Grape*."

4. *V. CORDIFOLIA*. Winter Grape. *Sweet*, No. 12. *Mich. Fl. Am.* 2. p. 231. No. 3.

Incisa. *Jacq. Shaubr.* 427.

Vulpina. *Walt. Fl. Car.* 243.

"On edges of rivers and in woods. Canada to Florida. Berries green or amber-coloured. Small, and ripen extremely late. Of a very tart taste. Commonly called *Winter Grape*, or *Chicken Grape*." *Pursh*.

5. *V. RIPARIA*. Sweet scented. *Sweet, Hort. Brit.* No. 13. *Pursh*, No. 5. *Mich.* 2. p. 231.

Odoratissima. *Donn, Catalogue*, 66.

"On the gravelly shores and islands of the rivers. Pennsylvania to Carolina. Flowers of an exquisitely fine smell, somewhat resembling *Reseda Odorata* (Mignonette.) Female plants are very seldom found north of the Potomac river, though the male extends very far beyond it."

6. *V. ROTUNDIFOLIA*. Bullet Grape. *Sweet, Hort. Brit.* No. 14. *Pursh, Fl. Am.* No. 5. *Mich.* 2. p. 231.

"On river sides and islands. Virginia to Florida. Berries very large, dark blue, agreeable, commonly called *Bull* or *Bullet Grapes*." *Pursh*.

7. *V. PALMATA*. Palmated leaved. *Sweet, Hort. Brit.* No. 15. *Pursh*, p. 170. Not described by *Michaux*.

It does not appear that Pursh ever saw the fruit; he merely states that it is found "in Virginia."

THE AMERICAN CULTIVATED GRAPES.

1. ISABELLA GRAPE.

Bunches of a good size. *Berries* large, of an oval shape. *Skin* quite black, rather thick, a common feature in most American grapes. *Juice*, when perfectly ripe, very sweet and rich, with a little pulpy consistence. When the vine is vigorous, it generally produces five good bunches on each shoot. It is an uncommonly fine and full bearer, producing almost as many bunches of fruit as there are leaves on the vine. Very hardy, and promises fair to become an important sort for making good wine. Some of the vines about New-York and Brooklyn produce an almost incredible quantity of fruit, and when well manured will grow to a very large size. By good cultivation and proper pruning, the berries improve much in size and quality, with less pulp and thinner skin.

This grape is said to be a native of Dorchester, South Carolina, and was introduced into New-York by Mrs. Isabella Gibbs, the lady of George Gibbs, Esq. It has been supposed by some that it was either an imported grape or a mixed kind between a native and foreign grape. I incline to neither opinion. I believe it to be a pure native grape, from the species No. 1. without any foreign mixture, improved by cultivation.

2. WHITE SCUPPERNON.

Bunches short and close set. *Berries* large, of a roundish figure. *Skin* white with some purple specks, of a brownish colour on the sunny side. *Juice*, when perfectly ripe, sweet, rich, and aromatic, with but little pulp. Ripens earlier than the Isabella. Is also a great bearer, producing from three to five bunches on each shoot. When properly cultivated, it spreads to a great extent. This sort also bids fair to be a fine wine grape.

3. RED SCUPPERNON.

Bunches short, not so thick set as the former kind. *Berries* more loose, of a roundish shape, and of a brick colour. *Skin* thin for a native grape. *Juice* sweet and of a good vinous flavour; the pulp melting.

This is also a great bearer, and deserves an extensive cultivation both as a wine and a table grape.

4. SCHUYLKILL MUSCADEL. *Adlum*, No. 2.

Alexander's Grape.

Tasker's Grape.

Berries large, of an elliptical shape. *Skin*, when ripe, quite black. *Juice* very sweet and luscious.

This grape is said to have been found growing in a natural state, near the Schuylkill river, in Pennsylvania, by Mr. Alexander, gardener to Governor Penn, before the revolutionary war. *Adlum* says, "I have made a wine of this grape that Mr. Jefferson pronounced worthy the best vineyard in France."

5. BLAND'S GRAPE. *Adlum*, No. 3.

The *Bunches* are large and well shaped. *Berries* large, round, or oblate. *Skin* of a red colour, inclining to a dark purple when perfectly ripe. *Juice* sweet and lively, having a little musky flavour, with a little astringency. Mr. Bartram is supposed to have first cultivated this grape.

6. CLIFTON'S.

Clifton's Constantia. *Ad.* No. 4.

This is very similar to the Schuylkill No. 4. The berries are not quite so large. It is said to have originated from seed in the garden of Mr. William Clifton, Southwark, in Philadelphia.

7. LUFFBOROUGH. *Ad.* No. 11.

Berries large, of a deep purple colour. *Juice* sweet, with a musky flavour, and pulpy. *Skin* thick. *Adlum* says the pulp dissolves by fermentation, and it makes an excellent wine.

8. ELKTON. *Ad.* No. 12.

"An uncommonly large Fox Grape, of a deep purple colour. Before it is quite ripe, it has a pulp in it, but when perfectly ripe, the pulp turns to a substance like a plum, and becomes quite thick." *Ad.* p. 177.

9. GILBERT'S WHITE SHONGA.

Bunches of a medium size; short and thick set. *Berries* of a large oval shape. *Skin* white, inclining to a purple tinge on the sunny side, and in some seasons much more so than others. The *Juice*, when perfectly ripe, is very sweet and luscious, with but little pulp. The *Bunch*, in size and shape, resembles the Isabella, and appears to belong to the species No. 2.

This grape was found by Garret Gilbert, Esq. of this city, in a natural state, on the Shonga mountains, State of New-York, in the fall of 1825, and planted in his garden, where it

now occupies a large arbour in connexion with the Isabella, so that there is no doubt of its being a native. It is a great bearer, of similar habits with the Isabella, differing from that kind only in colour, and coming to maturity a little earlier. It is well worthy of general cultivation.

Within a few years the attention of the American horticulturalist has been particularly drawn to the cultivation of native grapes; and it is a somewhat singular circumstance that while many species of grapes are found in a natural state in all parts throughout this continent, from the northern boundary to the southern extremity, yet amidst all the grapes, both European and Asiatic, scarcely any of them can well be suited in any part of this continent, at least not so as to become an article of commerce. It is true all the foreign kinds may be cultivated here with more or less pains; but I speak of them as thriving with the same facility and management as our native kinds. They generally require protection in winter; and during the warm summer and fall months are very liable to become mildewed in a greater or less degree, while every species and variety of the native grape will accommodate themselves to any part with little difficulty. Hence cultivators have come to the conclusion that if this country is to be a wine country, we must turn our particular attention to our native grapes, and endeavour to find improved varieties for this purpose. Some of the sorts have already risen much in public estimation, and in the opinion of judges, are much improved in flavour and productiveness. It is however to be regretted that the nomenclature is not better established; some sorts being called by one name in one part of the country, have different names in other parts. In many instances the inferior kinds of French Grapes are dressed out with some local name as an American Grape, and in other instances real American Grapes are called by foreign names, to which they have no kind of affinity.

The kinds which at present seem well established, I have noticed particularly, leaving a host of names out of the question until better data and more practical knowledge will give them a more decided character.

CHAPTER IX.

M U L B E R R I E S.

The only Mulberries cultivated in England are the black and the white fruited; the black for its fruit, the white for the feeding of silk worms. Black Mulberries are propagated by laying down the young branches in the autumn, or early in the spring. At the end of the year the layers may be removed from the stools and planted out in rows, three feet apart, and a foot from plant to plant in the rows: those intended for training may be planted out at once for the purpose, and the richer the soil is in which they are planted, the more rapid will be the progress of the trees.*

* There are more kinds of Mulberries used for the feeding of silkworms than our author has laid down, I shall therefore insert here all the known sorts as I find them in *Sweet's Hortus Britannicus, London, 1830.*

- | | | | |
|-----|--------------------------------------|-------------------------|-------|
| 1. | <i>Morus alba</i> , White Mulberry, | nat. China, hardy, int. | 1596. |
| 2. | <i>tartarica</i> , Tartarian | do. Tartary | 1784. |
| 3. | <i>italica</i> , Italian | do. Italy, | |
| 4. | <i>constantinopolitana</i> , | do. Constantinople, | |
| 5. | <i>nigra</i> , Common Black | do. Italy, | 1548. |
| 6. | <i>rubra</i> , Red Mulberry | do. N. America, | 1629. |
| 7. | <i>scabra</i> , Rough | do. | 1812. |
| 8. | <i>pennsylvanica</i> , Pennsylvanian | do. | |
| 9. | <i>pumila</i> , Dwarf Mulberry, | | |
| 10. | <i>indica</i> , Indian Mulberry, | India, Stove, | 1820. |
| 11. | <i>sinensis</i> , Chinese | do. China, G. H. | |
| 12. | <i>Mauritana</i> , Mauritius, | do. Mauritius, Stove. | |

Observe the Chinese Mulberry, No. 11. is, as I suppose, the same kind as cultivated here by the name of *Morus Multicaulis*, and said to be the finest kind for silk worms. If so, it requires no greenhouse, nor any other kind of protection from our severest winters. The leaves are much larger, and appear to be more delicate in texture than the common White Mulberry. None of my plants were injured last winter (1831-1832) exposed fully to the open air, and the thermometer below zero. Further particulars on their cultivation in its proper place. See second part of this work.

Am. Ed.

CHAPTER X.

P E A C H E S.

An asterisk (*) denotes those which Nurserymen term French Peaches, and which require to be budded upon the Pear Plum Stock.†

SECT. I. — *Melting, pale fruited.*1. ALMOND PEACH. *Hort. Trans.* Vol. iii. p. 1. t. 1.

Leaves doubly serrated, glandless.‡ *Flowers* large, pale rose colour. *Fruit* below the middle size, about seven inches in circumference, globular, with a slight suture extending from the base to the apex, which is flat and somewhat depressed. *Skin* covered with a thickish down, of a delicate yellow, tinged with pale red on the sunny side, and beautifully marbled with a deeper colour. *Flesh* pale citron, but of a bright red next the stone, from which it separates; it is perfectly melting, and very juicy.

Ripe the beginning and middle of September.§

This beautiful little peach was raised by T. A. Knight, Esq., of Downton Castle, from a seed of the Sweet Almond, the blossom of which had been impregnated by the blossom of a peach.

It was first exhibited at the Horticultural Society in September, 1817.

2.* BELLE CHEVREUSE. *Duhamel*, No. 18. *G. Lindl.* in *Hort. Trans.* Vol. v. p. 549.

Leaves crenate, with reniform glands. *Flowers* middle sized. *Fruit* middle sized, more long than round, rather narrowed at the apex. *Skin* greenish white next the wall, but of a beautiful flesh colour, marbled and streaked with a darker colour on the sunny side. *Flesh* white and melting, but red at the stone, from which it separates. *Juice* plentiful, sugary, and richly flavoured. *Stone* oblong, almost smooth.

Ripe the beginning of September.

† Any of the peaches may be budded here with equal success either on Muscle Peach, or Almond stocks; and the kinds marked with an asterisk (*) called French Peach, if they require more attention in England than the other sorts, are in general the best kinds for this country under our fine autumnal sunshine.

Am. Ed.

‡ See classification at the end of the Nectarines.

§ The time of ripening in this country may be estimated about a fortnight, and in some instances, three weeks earlier than here stated, for all the Peaches and Nectarines.

Am. Ed.

3. BELLE DE VITRY. *Duhamel*, No. 34. t. 25. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Admirable Tardive. *Ib.*

Bellis. *Miller*, No. 22. *Forsyth.* Ed. 3. No. 26.

Leaves doubly serrated, glandless. *Flowers* small, dull red. *Fruit* middle sized, a little more broad than long, with a somewhat deep and broad suture, which extends to the apex, which leaves one of its sides prominent, and the other flat, terminated by a depressed and somewhat flat nipple. *Skin* pale greenish yellow next the wall, but tinged with red on the sunny side, and marbled with a dull and deeper colour. *Flesh* rather firm, greenish yellow, but red at the stone, from which it separates. *Juice* plentiful, and of a very good flavour.

Ripe the end of September, but it ought to hang some days upon the tree before it is gathered, in order to have it in perfection.

The flesh of this is more firm than that of many of the melting peaches, which has occasioned some, like Mr. Forsyth, to consider it as a Pavie; but in determining this, there can be no difficulty, as all melting peaches adhere more or less to the stone, but can be readily detached with the finger and thumb: in the Pavie this operation is impracticable.

4.* BOURDINE. *Duhamel*, 16. t. 12.

Bourdin. *Ib.*

Narbonne. *Ib.*

Bourdine. *G. Lindl. in Hort. Trans.* Vol. v. p. 545. *Bon. Jard.* 1827. *Jard. Fruit.* t. 20.

Leaves crenate, with globose glands. *Flowers* small, blush, edged with carmine. *Fruit* pretty large, and nearly round, divided by a wide and somewhat deep suture, the flesh swelling unequally on its sides, but a little flattened on the back. *Stalk* inserted in a deep and wide cavity. *Skin* greenish white next the wall, but on the sunny side it is of a lively red, marbled, and shaded with a deeper colour. *Flesh* white, melting, but very red at the stone, from which it separates. *Juice* sugary and highly flavoured. *Stone* small, and nearly round.

Ripe the middle of September.

It is said this peach derived its name from one Bourdin, a French gardener in the time of Louis XIV. That there is some resemblance between this, the *Têton de Vénus*, and the *Royale*, will not be denied; but that they are identically the same is what I cannot admit. In order that I may not,

in this instance, add to the confusion which at present exists in the names of modern cultivators, I shall follow the example of Duhamel, and our own countryman Miller, in considering the *Bourdine*, the *Têton de Vénus*, and the *Royale*, as three distinct varieties.

5.* **DOUBLE MONTAGNE.** *Aiton's Epitome. G. Lindl. in Hort. Trans. Vol. v. p. 539.*

Sion. Forsyth, Ed. 7. p. 52.

Leaves doubly serrated, glandless. *Flowers* large. *Fruit* middle sized, of a roundish figure, a little narrowed and flattened at the apex. *Skin* greenish white on the shaded side; but of a blush or soft red, and marbled with a deeper colour on the side next the sun. *Flesh* very delicate, melting, and white to the stone, from which it separates. *Juice* plentiful, and highly flavoured. *Stone* ovate, mucronate, and rugged.

Ripe the middle and latter end of August.

This is a beautiful and excellent peach, and must not be confounded with the *Noblesse* : it ripens a week or ten days sooner, and cannot be propagated upon the *Muscle*.†

6. **EARLY ANNE.** *G. Lindl. in Hort. Trans. Vol. v. p. 539.*

Anne. Langley Pom. t. 22. f. 2. Forsyth, Ed. 3. No. 5.

Leaves doubly serrated, glandless. *Flowers* large, very pale, nearly white. *Fruit* below the middle size, globular. *Skin* white, with scarcely any colouring on the side next the sun. *Flesh* soft, melting, and white to the stone, from which it separates. *Juice* a little musky, but saccharine, and well flavoured.

Ripe the middle of August.

It is said to have derived its name from the celebrated Anne Dunch, of Pewsey, in Berkshire. It is sold in some nurseries under the name of *White Avant*.

7. **EARLY DOWNTON.** *Hort. Trans. Vol. ii. p. 217.*

Leaves crenate, with globose glands. *Flowers* large, pale rose. *Fruit* rather small, narrowed at the apex, which is generally terminated by a small acute nipple; very hollow at the base. *Skin* pale yellowish white, sprinkled with red dots; but of a bright red on the sunny side. *Flesh* yellowish white to the stone, from which it separates. *Juice* rich, with a good flavour.

Ripe the end of August and beginning of September.

This beautiful little peach was raised by Mr. Knight, of

† *Muscle, Plum Stock. Am. Ed.*

Downton Castle, who sent an account of it, with two others, to the Horticultural Society, Aug. 21, 1815.

8. FLAT PEACH OF CHINA. *Hort. Trans.* Vol. iv. p. 512. t. 19. *G. Lindl. in Hort. Trans.* Vol. v. p. 549.

Java Peach. *Ib.*

Leaves crenate, with reniform glands. *Flowers* large. The *Fruit* of this most singular peach is flattened, and completely concave at both the apex and the stalk. It is about two inches and a half in diameter, and scarcely three quarters of an inch thick, through the eye to the stalk, which thickness consists only of the stone and skin. The crown of the fruit looks like a broad and rather hollow eye, of an irregular five-angled shape, surrounded by the appearance of the remains of the segments of a calyx: the whole surface of this eye is roughly marked with small irregular warted lines, like the crown of a Medlar. The colour of the *Skin* is pale yellow, mottled or speckled with red on the part exposed to the sun. *Flesh* pale yellow, having a beautiful radiated circle of red surrounding the stone, and extending far into the fruit. The consistence and flavour of the flesh is that of a good melting peach, being sweet and juicy, with a little noyveau flavour.

It first ripened its fruit in this country at Thames Ditton, and was sent to the Horticultural Society by John Braddick, Esq., in 1819. *Hort. Trans.* Vol. iv. p. 512.

9. FORD'S SEEDLING. *G. Lindl. in Hort. Trans.* Vol. v. p. 539.

Leaves doubly serrated, without glands. *Flowers* large, of a beautiful pale rose colour. *Fruit* middle sized, a little narrowed at the apex, and having a slight suture. *Skin* yellowish green, marbled with bright red on the sunny side.

Flesh yellowish green, quite to the stone, from which it separates. *Juice* plentiful, of a rich poignant flavour.

Ripe the middle of September.

10.* MALTA. *G. Lindl. in Hort. Trans.* Vol. v. p. 539. *Pom. Mag.* t. 15.

Pêche Malte. *Duhamel*, No. 11.

Pêche de Malte. *Lelieur*.

Malte de Normandie. *Hort. Soc. Cat.* No. 91.

Belle de Paris. *Bon. Jard.* 1827. p. 276.

Italian Peach. *Miller*, No. 12. According to the *Pom. Mag.*

Leaves doubly serrated, without glands. *Flowers* large, pale. *Fruit* middle sized, generally depressed at the apex,

with a broad shallow suture on one side, and slight traces of one on the other. *Skin*, on the shaded side, pale dull greenish yellow; next the sun, broadly marked with broken blotches of dull purplish red. *Flesh* greenish yellow, with a slight stain of purple next the stone, from which it separates. *Juice* plentiful, very rich, with an extremely agreeable vinous flavour. *Stone* middle sized, oval, pointed, rather rugged.

Ripe the end of August and beginning of September.

A very excellent and hardy peach, said to ripen its fruit well on an open standard in Normandy. It bears carriage remarkably well, and will keep longer when gathered than any other peach, except the clingstones.

11.* NEW NOBLESSE. *Nursery Catalogues.*

Leaves doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* middle sized, somewhat oval, with an obscure suture, quite even at the apex, but terminating with a small acute nipple. *Skin* pale greenish yellow on the shaded side; but next the sun of a pale red, and marbled with different shades of deeper colour. *Flesh* greenish yellow quite to the stone, from which it separates. *Juice* plentiful, rich, and of a most exquisite flavour.

Ripe the beginning of September.

This Peach has been sold for some time by Mr. Ronalds of Brentford, who says it was raised by a friend of his from seed; but when and where I have not been informed.

12. NOBLESSE. *Langley*, p. 101. t. 28. fig. 3. *G. Lindl. in Hort. Trans.* Vol. v. p. 539. *Pom. Mag.* t. 95. and of all English Writers beginning with Switzer, in 1724.

Mellish's Favourite. *Of the Nurseries.*

Leaves doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* large, for the most part roundish oblong, a little narrowed at the apex, and terminated by an acute nipple. *Skin* slightly downy, pale yellowish green next the wall; but of a marbled dull red, marked with broken streaks and blotches of a darker colour on the sunny side. *Flesh* melting, pale yellowish white to the stone, from which it separates. *Juice* plentiful, rich, and highly flavoured. *Stone* large, obovate, pointed.

Ripe the end of August and beginning of September.

This is one of our very best hardy peaches, and perhaps one of the most common; but it is often confounded with another, well known, the Vanguard, which is somewhat similar in appearance and in its general characters. It is, how-

ever, distinguished by its fruit being, for the most part, oblong, narrower, and plump at the apex, with a pointed nipple : in the Vanguard the fruit is equally large, or even more so, always globular, rather than oblong, and its crown or apex flat and often depressed. Nurserymen need not to be at any loss to distinguish the two sorts when maiden plants in the nursery ; the lateral shoots of the Noblesse being nearly as long as the main leader ; those of the Vanguard being less numerous, and exceeded considerably by the main shoot ; besides, the plants of the Vanguard are of a taller growth than those of the Noblesse. Indeed, so obvious and invariable have I found these characters, that should the two kinds become inadvertently intermixed in the nursery rows, the most inexperienced foreman would be enabled to separate them, without any fear of mistake.

In the *Hort. Trans.* above quoted, I stated that Mellish's Favourite and the Noblesse were the same. I have this year again been favoured by Mrs. Gurdon, of Letton, with specimens of both, and I find them identically one and the same.

13. OLD ROYAL CHARLOTTE. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

Leaves doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* middle sized, nearly globular, but a little narrowed at the apex, where it is generally terminated by a small nipple. *Skin* pale greenish yellow next the wall ; but tinged with blush, and marbled with a deeper colour on the sunny side. *Flesh* soft, melting, and white to the stone, from which it separates. *Juice* sugary and vinous. *Stone* obtuse, a little rugged.

Ripe the middle and end of August.

This is undoubtedly the first Royal Charlotte ever known in our gardens. It was first sold by Robert Lowe, a nurseryman at Hampton Wick, about the year 1760. It has much the appearance of a Noblesse, but is smaller, and on the same aspect ripens ten days or a fortnight before it. The specimen from which this description was written, was from a tree growing at Heyden Hall, in Norfolk, in 1792. It had been purchased from Mr. Lowe, and planted there in 1766.

14. RED NUTMEG. *Miller, No. 2. G. Lindl. in Hort. Trans.* Vol. v. p. 547.

Nutmeg. *Parkinson, No. 21.*

Brown Nutmeg. *Of some Collections.*

Avant Pêche rouge. *Duhamel, No. 2. t. 3.*

Leaves small, crenate, with reniform glands. *Flowers* large. *Fruit* small, but larger than those of the White Nutmeg, of a somewhat globular figure, having a well marked suture extending from the base to the apex, terminated by a small, round, obtuse nipple. *Skin* pale yellow next the wall; but of a bright scarlet or vermillion, and slightly marbled with a deeper colour on the sunny side. *Flesh* yellowish white, but red at the stone, from which it separates.

Juice sweet and a little musky.

Ripe the end of July.

This is the earliest hardy Peach cultivated in this country, and is very good when just ripe, but in a short time it becomes doughy.†

15. SULHAMSTEAD. *Hort. Trans.* Vol. v. p. 513.

Leaves deeply serrated, without glands. *Flowers* large. *Fruit* large, somewhat globular, depressed at the apex, slightly cleft, with a corresponding depression on the opposite side. *Skin* covered with a fine short down, of a clear pale yellow next the wall; but of a pale red, and marbled with a darker colour on the sunny side. *Flesh* melting, pale yellow quite to the stone, from which it separates. *Juice* abundant, sweet, with a rich vinous flavour.

Ripe the beginning and middle of September.

This fine Peach, somewhat resembling, externally, a Newington, was raised in the garden of Mrs. Thoytes, of Sulhamstead House, near Reading, in Berkshire, and was first exhibited at the Horticultural Society in 1819.

16. VANGUARD. *G. Lindl. Plan of an Orchard*, 1796. *ib. in Hort. Trans.* Vol. v. p. 540.

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* large, nearly globular, and quite flat or depressed at the apex. *Skin* yellowish white next the wall, but marbled and streaked with a few dashes of much deeper colour on the sunny side. *Flesh* melting, and white to the stone, from which it separates. *Juice* rich and sugary. *Stone* somewhat ovate, rugged, and sharp pointed.

Ripe the beginning of September.

17. WHITE MAGDALEN. *Miller*, No. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

Madeline Blanche. *Duhamel*, 8. t. 6.

Montagne Blanche. *Knoop. Fruct.* p. 79.

† Not worth cultivating. *Am. Ed.*

Leaves doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* below the middle size, somewhat globular, rather more broad than long, having a deeply marked suture, which extends from the base to the apex, where it is terminated by a small, slightly sunk nipple, and having a rather wide cavity at the base. *Skin* yellowish white next the wall, but on the sunny side tinged with red, and marbled with a deeper red colour. *Flesh* melting, of a yellowish white, with a slight tinge of red next the stone, from which it separates. *Juice* plentiful, but not high flavoured. *Stone* small, obtuse, a little rugged.

Ripe about the middle of August.

18. WHITE NUTMEG. *Miller*, No. 1. *G. Lindl. in Hort. Trans.* Vol. v. p. 540.

Avant Pêche blanche. *Duhamel*, No. 1. t. 1.

Leaves small, doubly serrated, without glands. *Flowers* large, very pale blush. *Fruit* very small, the least of all the varieties, a little more long than broad, having a very conspicuous deeply marked suture, extending to the apex, on one side of which it oblongates into a very small acute nipple. *Skin* white, but when fully exposed it has a very pale blush tinge. *Flesh* white to the stone, from which it separates. *Juice* very sweet, of a musky and very agreeable flavour. *Stone* small, oval, mucronate, very slightly rugged.

Ripe the middle of July.

SECT. II. — *Melting red or purple fruited.*

19. ACTON SCOT. *Hort. Trans.* Vol. ii. p. 140. t. 10. *G. Lindl. in Hort. Trans.* Vol. v. p. 552.

Leaves crenate, with globose glands. *Flowers* large, pale rose. *Fruit* rather small, or below the middle size, somewhat narrowed at the apex, where it is usually very much depressed. *Suture* shallow, on one side of which it is fuller than on the other. *Skin* rather woolly, pale yellow, of a bright red on the sunny side, and marbled with a deeper colour. *Flesh* melting, yellowish-white to the stone, from which it separates. *Juice* sugary, with a slight bitter, but flavour pretty good.

Ripe the end of August and beginning of September.

This was raised by Mr. Knight, of Downton Castle; the offspring of the Noblesse, impregnated with the Red Nut-

meg, and was exhibited for the first time at the Horticultural Society in 1814.

20.* BELLEGARDE. *Duhamel*. 28. t. 20. *G. Lindl. in Hort. Trans.* Vol. v. p. 545. *Pom. Mag.* t. 26.

Galande.

Early Galande.

Violette Hâtive.

} according to the *Pom. Mag.* of the
English Nurseries.

Noire de Montreuil, of the French Nurseries.

Leaves crenate, with globose glands. *Flowers* small, bright reddish pink. *Fruit* pretty large, globular, of a very regular figure, with a shallow suture, and a slightly hollowed apex, with a little projecting point in its centre. *Skin*, on the exposed side, rich deep red, with dark purple or violet streaks; on the shaded side, pale green faintly tinged with yellow. *Flesh* pale yellow, slightly rayed with red at the stone, very melting, juicy, and rich, and from which it separates. *Stone* rather large, slightly pointed.

21. BARRINGTON. *G. Lindl. in Hort. Trans.* Vol. v. p. 543. *Pom. Mag.* t. 147.

Buckingham Mignonne, according to the *Pom. Mag.*

Fruit rather large and handsome, roundish, somewhat elongated, and rather pointed at the summit. *Suture* moderately deep along one side. *Skin* pale yellowish green next the wall, deep red next the sun, marbled with a darker colour. *Flesh* yellowish white, slightly rayed with crimson tints next the stone, from which it parts freely; melting, juicy, and very rich. *Stone* middle sized, ovate, with a lengthened sharp point, very rugged, and of a dark brown colour.

Ripe the middle and latter end of September.

This very handsome and valuable Peach was raised above twenty years ago by a Mr. Barrington, of Burwood, in Surrey.

22.* CHANCELLOR. *Miller*, No. 14. *Pom. Mag.* t. 61. *G. Lindl. in Hort. Trans.* Vol. v. p. 550.

Chancellière. *Duhamel*, Vol. ii. p. 24.

Leaves crenate, with reniform glands. *Flowers* small, reddish. *Fruit* large, oval, with a very distinct suture, having a rather small cavity at the base. *Skin* not very downy, dark crimson next the sun, pale yellow next the wall, finely mottled towards the union of the two colours. *Flesh* pale yellow, but of a very deep red next the stone, from which it separates. *Juice* rich, and of a vinous flavour. *Stone* oblong, tapering to the base, and pointed at the summit.

Ripe the middle of September.

This is not the *Véritable Chancellière* of Duhamel, which has large flowers, and must be considered as the true *Chancellor*; but appears to be mentioned by him at the conclusion of his description of that fruit. The Chancellor Peach is said to have been raised from a seed of the Chevereux, in the garden of M. de Seguier, Chancellor of France.

23.* DOUBLE SWALSH. *G. Lindl. in Hort. Trans.* Vol. v. p. 550.

Swalze or Swolze. *Langley*, p. 105. t. 32. fig. 1.

Leaves crenate, with reniform glands. *Flowers* small, dark red. *Fruit* middle sized, somewhat ovate, and mostly terminated by a small nipple. *Suture* deep, on one side of which it is considerably more swelled than on the other. *Skin* pale yellow next the wall, but of a bright and deep red on the sunny side. *Flesh* soft, melting and white, but pale red at the stone, from which it separates. *Juice* plentiful and well flavoured.

Ripe the beginning and middle of September.

Langley says, the Double Swalsh Peach was brought into England by Lord Peterborough before 1729.

24. EARLY ADMIRABLE. *Langley*, p. 103. t. 30. fig. 2. *G. Lindl. in Hort. Trans.* Vol. v. p. 545.

Admirable. *Duhamel*, 29. t. 21. *Miller*, No. 19.

Belle de Vitry. *Bon. Jard.* 1827. p. 277.

Leaves crenate, with globose glands. *Flowers* middle-sized, pale red. *Fruit* above the middle size, somewhat globular. *Skin* yellowish white next the wall, but of a beautiful red on the side next the sun. *Flesh* white, but red at the stone, from which it separates. *Juice* plentiful, vinous, and well flavoured.

Ripe the middle of September.

The Early Admirable Peach ripened at Twickenham, in 1727, on a south-east wall, August 3d, O. S., or August 14th, N. S. — *Langley*.

This Peach, although by no means an early one, has been called the Early Admirable in the time of *Miller*, a name which cannot now be abandoned, because we have another peach called the Late Admirable. *M. NOÏSETTE*, in the *Bon. Jard.*, makes his Belle de Vitry a synonym of it; but in this he is not sanctioned by *Duhamel*, who has always been considered as of unquestionable authority.

25.* EARLY VINEYARD. *Aiton's Epitome. G. Lindl. in Hort. Trans.* Vol. v. p. 543.

Leaves crenate, with globose glands. *Flowers* large, pale

rose. *Fruit* middle sized, somewhat globular, and a little depressed at the apex, swelled a little more on one side of the suture than on the other, and very hollow at the base. *Skin* yellowish white next the wall, and sprinkled with red dots; but of a dull red, and marked with a deeper colour on the sunny side. *Flesh* yellowish white, except at the stone, where it is tinged with red, and from which it separates. *Juice* sugary, very rich, and high flavoured.

Ripe the end of August or the beginning of September.

The name of this peach originated with the late Mr. Lee of Hammersmith, whose nursery at the early part of its establishment by his father, was called the Vineyard. It has somewhat the appearance of the Grosse Mignonne, but it is not so large nor of so dark a colour, and Mr. Lee assured me it always ripened on his wall a week or ten days earlier: had the two peaches been alike, it could not have escaped the notice of that very distinguished cultivator. For this reason, and from my own observation, I have determined not to abandon the name to a mere synonym. On the other hand, I am quite satisfied that plants may be purchased from nurseries, under this name, that may prove to be the Grosse Mignonne.

26.* GEORGE THE FOURTH. *Hort. Trans.* Vol. vi. p. 413. *Pom. Mag.* t. 105.

Leaves large, acutely crenate, with globose glands. *Flowers* small, dull red. *Fruit* middle-sized, globular, deeply lobed at the summit, with a deep cavity for the footstalks, projecting more on one side of the suture than on the other. *Skin* moderately downy, of a uniform dark red next the sun, and of a fine pale yellow on the shaded part, mottled with bright red at the junction of the two colours. *Flesh* pale yellow, rayed with red at the stone, from which it parts freely. *Stone* very small, bluntly oval, not particularly rugged. *Flavour* good when upon an open wall, excellent when forced. It is said in the *Pom. Mag.* to be between a Clingstone and a Melter.

Ripe about the middle of September.

An American variety of considerable importance, not so much for its good quality as a hardy kind, as for being a forcing peach of great merit.

Mr. Michael Floy, of New-York, in his letter of November 5, 1823, says, "This is one of the finest peaches I have seen, and the richest I have tasted: it originated in the garden of Mr. Gill, in Broad-street, in this city. This is the

second year of its fruiting. The original tree is remarkably thrifty and bore a very full crop this season."†

27. *GROSSE MIGNONNE. *Duhamel*, 14. t. 10. *G. Lindl. in Hort. Trans.* Vol. v. p. 543.

Mignonne. *Ib.*

Veloutée de Merlet. *Ib.*

Grimwood's Royal George. *Hooker's Pom. Lond.* 41.

Grimwood's New Royal George, } of the *English Nur-*
French Mignonne, } series.
Large French Mignonne, }

Vineuse. *Lelieur.*

Leaves crenate, with globose glands. *Flowers* large, deep rose. *Fruit* large, depressed, hollowed at the summit, with a moderately deep suture, and swelled considerably on one of its sides, and a wide cavity at the base; the side marked by the suture is shorter than the opposite one. *Skin* rather thinly clad with down, of a rich, very deep red, next the sun, thickly mottled on a yellowish ground next the wall. *Flesh* pale yellow, rayed with red at the stone, from which it freely separates; melting, juicy, with a rich vinous flavour. *Stone* small for the size of the fruit, ovate, very rugged.

Ripe the beginning and middle of September. The synonyms above quoted may be safely relied upon as belonging to the Grosse Mignonne of Miller, Duhamel, and Noiset. The figure in Duhamel is a perfect representation of the fruit.

The name of *Grimwood's Royal George* was given by MR. GRIMWOOD, to plants which he propagated from the Grosse Mignonne, in the early part of the reign of George the Third: by which he derived a profit beyond what he would have done had he sold them under what he knew to be their proper name. See *Hooker's Pomona*, t. 41. It is said the name of *Mignonne* originated with one of the kings of France, on account of its excellence.

28. HEMSKIRKE. *Hort. Soc. Cat.* No. 69.

Hemskirk. *Langley's Pom.* t. 31. f. 4. *G. Lindl. in Hort. Trans.* Vol. v. p. 539.

Leaves doubly serrated, without glands. *Flowers* large, fine pale rose. *Fruit* below the middle size, more broad than long, but somewhat narrowed at the apex. *Skin* greenish yellow, with numerous red dots, and pearl-coloured specks interspersed; but next the sun of a bright red, and

† The original tree is since dead. — *Am. Ed.*

marbled with a deeper colour. *Flesh* melting, of a greenish yellow quite to the stone, from which it separates. *Juice* plentiful, sugary and vinous. *Stone* small, almost round, and nearly smooth.

Ripe the end of August and beginning of September.

A very beautiful early fruit from the Royal Gardens at Kensington some years ago.

29. LATE ADMIRABLE. *Langley*, p. 106. t. 32. f. 5. *G. Lindl. in Hort. Trans* Vol. v. p. 545.

Royale. *Duhamel*, 33. t. 24. *Jard. Fruit*. t. 23. *Bon. Jard.* 1827. p. 278.

Royal. *Pom. Mag.* t. 73. *Miller*. 7.

Leaves crenate, with globose glands. *Flowers* small, pale red. *Fruit* large, 10 or 11 inches in circumference, of a roundish figure, rather inclining to oval. *Suture* deep, having the flesh swelled boldly and equally on both sides, with a slight depression on the summit, where there is usually a small, pointed nipple. *Skin* pale green or yellowish next the wall; but of a pale red, marbled and streaked with darker shades on the sunny side, cavity of the base rather small. *Flesh* delicate, melting, of a greenish white, but red at the stone, from which it separates. *Juice* plentiful, and, in a warm season, highly flavoured.

Ripe the end of September.

This is a most excellent and extremely hardy peach, well deserving of cultivation. It ought invariably to be planted against either a south or south-east wall, as on colder aspects there is little chance of growing it in perfection.

30. LOCKYER'S MIGNONNE. *G. Lindl. in Hort. Trans*. Vol. v. p. 542.

Lockyer's Peach. *Forsyth*, Ed. 3. No. 40.

Leaves doubly serrated, without glands. *Flowers* small, *Fruit* middle-sized, nearly globular. *Skin* greenish yellow next the wall, sprinkled with numerous red dots; but of a dull red, and marbled with a darker colour on the sunny side. *Flesh* greenish yellow, slightly coloured with red next the stone, from which it separates. *Juice* plentiful and good in flavour.

Ripe the middle of September.

31. LORD FAUCONBERG'S MIGNONNE. *G. Lindl. in Hort. Trans*. Vol. v. p. 542.

Lord Falconbridge's. *Hanbury*.

Leaves doubly serrated, without glands. *Flowers* small. *Fruit* above the middle size, somewhat ovate, being broader

at the base than at the apex. *Suture* rather deep. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a dull red, marked with several broad spots or patches of a deeper colour on the sunny side. *Flesh* yellowish white, but red at the stone, from which it separates. *Juice* plentiful and rich. *Stone* rather flat.

Ripe the middle of September.

This very fine and handsome Peach has been many years in England, as appears by Hanbury, whose last edition was published in 1769. It was cultivated by Messrs. Perfect, of Pontefract, fifty years ago, and at that time was plentiful in the West Riding of Yorkshire, but does not appear to have found its way into the London nurseries. There are several Peaches of this class called Mignonnes, which approach very nearly each other, and may be considered as the same; but this I consider to be distinct, as I have never observed those broad and well marked dark patches which so strongly characterize this, upon any of the other varieties.

32. MADELEINE DE COURSON. *Lelieur, Pom. Fran. p. 292.* *Pom. Mag. t. 30.* *G. Lindl. in Hort. Trans. Vol. v. p. 539.*

Madeleine Rouge. *Duhamel, 10. t. 7.*

Madeleine de Courson. *Ib.*

Rouge Paysanne. *Of the French.*

Red Magdalen. *Miller, 9.*

Leaves doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* below the middle size, globular, flattened, deeply cleft on one side. *Skin* pale yellowish white next the wall; but of beautiful red on the sunny side. *Flesh* quite white, with a little red at the stone, from which it separates. *Juice* plentiful, rich, and vinous. *Stone* blunt, rather large in proportion to the size of the fruit.

Ripe the end of August or beginning of September.

This is a very excellent Peach, and ought to be found in every good collection of fruit. It is the true *Red Magdalen* of Miller, and, as such, should never have given way to the one now cultivated under that name; but, like the *Elruge* and *Red Roman* Nectarine of that author, the ignorance of some, and the indolence of others, have allowed far inferior fruits to usurp their names.

33. MILLET'S MIGNONNE. *Hanbury. G. Lindl. in Hort. Trans. Vol. v. p. 542.*

Leaves doubly serrated, without glands. *Flowers* small, *Fruit* middle-sized, of a somewhat globular figure, but rather

more broad than long. *Skin* greenish white next the wall but of a deep red or purple colour on the sunny side. *Flesh* very melting, greenish white, but red at the stone, from which it separates. *Juice* plentiful and well flavoured. *Stone* small, oblong, rugged.

Ripe the end of August and beginning of September.

In a cold wet season, this tree is frequently attacked, more or less, with mildew; it ought, therefore, to be planted on a dry soil, and in a warm sheltered situation. It is said to have been raised by a Mr. Millet, a market gardener at Brentford, above sixty years ago.

34. MONTAUBON. *Langley*, t. 28. f. 4. *Hitt.* p. 319. *Switzer*, p. 88. *Miller*, No. 11. *G. Lindl. Hort. in Trans.* Vol. v. p. 539.

Leaves doubly serrated, without glands. *Flowers* large, pale. *Fruit* middle sized, with a small suture extending from the base to the apex. *Skin* greenish yellow next the wall; but of a deep red on the sunny side. *Flesh* melting, and white to the stone, from which it separates. *Juice* plentiful, rich, and excellent.

Ripe the middle and end of August.

35.* NEIL'S EARLY PURPLE. *G. Lindl. in Hort. Trans.* Vol. v. p. 544.

Neal's Early Purple. *Hooker. Pom. Lond.* t. 23.

Early Purple. *Miller*, No. 6.

Johnson's Early Purple,

Johnson's Purple Avant,

Purple Avant,

Padley's Early Purple,

} of *Nursery Catalogues.*

Véritable Pourprée Hâtive. *Duhamel*, 12. t. 8.

Pêche du Vin. *Of the French Catalogues.*

Leaves crenate, with globose glands. *Flowers* large, pale lively rose. *Fruit* middle-sized, rather more broad than long, somewhat depressed at the apex, having a well marked suture, and a rather deep cavity at the base. *Skin* pale yellow or straw colour next the wall, with a mixture of scarlet dots; but of a rather dull red, and marbled with a deep purple on the sunny side. *Flesh* melting, yellowish white, but red at the stone, from which it separates. *Juice* plentiful, rich, of an excellent flavour. *Stone* rugged, oval, sharp-pointed.

Ripe the middle and end of August, ten or fourteen days before the Noblesse.

This little Peach has long been known in France, but not

in this country. It appears to have been introduced, a few years ago, by Mr. Neil, who sold two of the plants to Mr. Padley for five guineas; hence it has obtained Mr. Padley's name, as well as that of Mr. Neil. It is much grown, as M. Noisette has informed me, by the gardeners of Montreuil, and known to them as the *Pêche du Vin*.

36.* **NEW BELLEGARDE.** *Nursery Catalogues.*

New Galande, }
Brentford Mignonne, } *Ib.*

Leaves crenate, with globose glands. *Flowers* small, bright crimson. *Fruit* above the middle size, a little more long than broad, with a narrowed apex, and a very shallow suture. *Skin* pale yellow next the wall; but of a deep red, marbled and shaded with a deeper colour on the sunny side. *Flesh* pale yellow, and melting, but red at the stone, from which it separates. *Juice* plentiful, rich, and very highly flavoured.

Ripe the beginning of September.

This very handsome and excellent Peach has been sold by Mr. Ronalds of Brentford, under the name of Brentford Mignonne, who informs me it was raised by a friend of his from seed. Its characters being those of the Bellegarde, that name has been assigned it in preference to that of a Mignonne.

37.* **NEW ROYAL CHARLOTTE.**

Royal Charlotte. *G. Lindl. in Hort. Trans. Vol. v. p. 542.*

Queen Charlotte. *Forsyth, Ed. 3. No. 38.*

Kew Early Purple. *Aiton's Epitome.*

Leaves doubly serrated, without glands. *Flowers* middle-sized, dark red. *Fruit* rather above the middle size, somewhat narrow at the apex, and more swelled on one side of the suture than on the other. *Skin* pale greenish-white on the shaded side; but of a full deep red, and marbled with still deeper colour on the sunny side. *Flesh* greenish white, but pale red next the stone, from which it separates. *Juice* plentiful, rich, and extremely well flavoured.

Ripe the beginning of September.

I have named this the *New Royal Charlotte*, to distinguish it from No. 14.

38.* **NIVETTE.** *Duhamel, 37. t. 28.*

Nivette Veloutée. *Ib.*

Nivette. *Miller, No. 26. G. Lindl. in Hort. Trans. Vol. v. p. 546.*

Veloutée Tardive. *Bon. Jard.* 1827. p. 278.

Leaves crenate, with globose glands. *Flowers* small, pale red. *Fruit* pretty large, somewhat ovate, with a shallow suture, and a rather depressed apex. *Skin* greenish yellow next the wall; but when exposed to the sun, of a lively red, shaded and marbled with a few dashes of a deeper colour. *Flesh* when fully ripe, of a pale yellow, but very red at the stone, from which it separates. *Juice* plentiful, and of an excellent flavour.

Ripe the middle and end of September.

39.* PETITE MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 550.

Double de Troyes. *Duhamel*, 3. t. 4.

Pêche de Troyes. *Ib.*

Petite Mignonne. *Ib.*

Early Mignonne. *Miller*, 3.

Small Mignonne. *Ib.*

Mignonette. *Ib.*

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* below the middle size, somewhat globular, but compressed near the stalk, which is inserted in a small deep cavity. *Suture* rather deep, extending from the base to the apex, which is terminated by a flattish obtuse nipple. *Skin* yellowish white next the wall, but of a fine red on the sunny side. *Flesh* white, with a rosy colour next the stone, from which it separates. *Juice* plentiful, and richly flavoured. *Stone* small, oblong, and thick.

Ripe the end of August.

40.* POURPRÉE HATIVE. *Duhamel*, 15. t. 11. *G. Lindl. in Hort. Trans.* Vol. v. p. 547.

Vineux. *Ib.*

Leaves crenate, with reniform glands. *Flowers* large, bright rose. *Fruit* below the middle size, globular, depressed at the apex, having a deep suture extending from the base and across the summit. *Skin* pale yellowish white next the wall, but of a deep mottled red or purple on the sunny side. *Flesh* melting, pale yellowish white, but very red at the stone, from which it separates. *Juice* plentiful, of a rich vinous flavour. *Stone* middle-sized, rugged, broadly-ovate, blunt at the summit, not pointed.

Ripe the end of August or beginning of September.

41. PRESIDENT. *Pom. Mag.* t. 54.

Leaves crenate, with globose glands. *Flowers* small, deep red. *Fruit* large, roundish, approaching to oval, with

a shallow suture. *Skin* very downy, dull red next the sun, pale yellowish green in the shade. *Flesh* whitish; but deeply rayed with red next the stone, from which it separates very freely. *Juice* plentiful, rich, and high-flavoured. *Stone* oval, pointed, and very rugged.

Ripe the end of September.

This is an American Peach of great merit, lately introduced into this country. As it ripens late, it requires to be planted against a south wall, and care must be taken that it is perfectly ripe before being gathered.

42. PURPLE ALBERGE. *Langley*, p. 104. t. 30. fig. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 546. *Miller*, No. 18.

Red Alberge. *Ib.*

Alberge Jaune. *Duhamel*, 5. t. 5.

Pêche Jaune. *Ib.*

Leaves crenate, with globose glands. *Flowers* small, bright pale crimson. *Fruit* middle sized, nearly globular, having a pretty deep suture extending from the base to the apex. *Stalk* inserted in a rather deep cavity. *Skin* yellow next the wall; but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. *Flesh* deep yellow, but of a soft red next the stone, from which it separates. *Juice* plentiful and highly flavoured.

Ripe the beginning of September.

A very neat and hardy little peach, well deserving of cultivation.

MILLER has made his Purple or Red Alberge a synonym of the Rossanna, which, however, does not belong to the same DIVISION; the great similarity between the two fruits has led many gardeners to confound them. The advantage of a synoptical arrangement of these fruits, in which the *glands* are made a foundation of the DIVISIONS, is clearly manifest; for without consulting the simple character, the difference between the *Alberge* and the *Rossanna* would, even now, have been left in a state of uncertainty.

43. RAMBOUILLET. *Langley*, t. 33. f. 3. *Miller*, No. 21.

Rambullion. *Ib.*

Leaves crenate. *Flowers* large. *Fruit* middle sized, rather more long than broad, and divided by a deep suture. *Skin* pale yellow next the wall, but of a fine red colour on the sunny side. *Flesh* bright yellow, but deep red at the

stone, from which it separates. *Juice* rich, of a vinous flavour.

Ripe the middle of September.

This peach appears not to be known by any of our modern cultivators ; yet, should it fall in their way, the above description, although defective, will enable them to distinguish it from any other sort.

44. RED MAGDALEN. *G. Lindl. in Hort. Trans.* Vol. v. p. 542. *Aiton's Epitome*

Leaves doubly serrated, without glands. *Flowers* small, dark dull red. *Fruit* middle-sized, rather more broad than long. *Suture* deep, extending nearly half an inch beyond the centre of the apex ; swelled much more on one side of it than on the other, and having a wide cavity at the base. *Skin* pale yellowish white next the wall, but of a very deep red, interspersed with a few ash-coloured and dark specks on the sunny side. *Flesh* melting and white, but red at the stone, from which it separates. *Juice* plentiful, and of a very good flavour. *Stone* oblong and thick.

Ripe the beginning of September.

This is a good peach, but apt to be mildewed when planted upon a cold soil.

I have not quoted any synonyms under this head ; for, although it may have been sold under different names by different nurserymen, it does not follow that these names should be considered as synonymous.

45. ROSSANNA. *G. Lindl. in Hort. Trans.* Vol. v. p. 551. *Miller*, No. 18.

Rossanne. *Duhamel*, No. 6.

Alberge Jaune. *Bon. Jard.* 1827. p. 277.

Pêche Jaune. *Ib.*

St. Laurent Jaune. *Ib.*

Petite Roussanne. *Ib.*

Leaves crenate, with reniform glands. *Flowers* small, pale dull red. *Fruit* middle sized, something larger than the Purple Alberge, and generally a little more flattened ; but it has a similar suture, extending to the apex, where is implanted a small sharp-pointed nipple. *Skin* yellow next the wall, but on the sunny side of a deep red or purple colour, which extends nearly round the fruit. *Flesh* deep yellow, but red at the stone, from which it separates. *Juice* plentiful, and of a good flavour.

Ripe about the middle of September.

The glands on the leaves form an unerring character,

and, indeed, the only one by which this peach and the Purple Alberge can be distinguished. Had DUHAMEL been aware of the importance of this character, his *Traité des Arbres Fruitiérs*, as far as regards Peaches and Nectarines, would have been invaluable, and the discrepancies between him and modern authors avoided. In the *Bon Jardinier*, the *Roussanne* and *Alberge Jaune* are made the same; but that they are distinct, the glands are evidence; and that the *Purple Alberge*, and the *Rossanna*, described by me, are those intended by DUHAMEL, is clear, not only from his description of both, but by his *Ordre de Maturité*.

46. ROYAL GEORGE. *Miller*, Ed. 2. No. 14. *G. Lindl. in Hort. Trans.* Vol. v. p. 542. *Pom. Mag.* t. 119.

Leaves doubly serrated, without glands. *Flowers* small. *Fruit* above the middle size, nearly globular. *Suture* deep, especially at the apex, where it extends almost two-thirds across. *Skin* of a yellowish white next the wall, sprinkled with numerous red dots; but of a deep red, and slightly marbled with a deeper colour on the side next the sun. *Flesh* melting, yellowish white, but very red at the stone, from which it separates. *Juice* plentiful, rich, and high-flavoured. *Stone* ovate, slightly furrowed.

Ripe about the middle of September.

There is very little doubt but that this is the *Royal George* of both HITT and MILLER, although evidently not the *Royal George* of SWITZER, and may therefore be considered as the original *Royal George*. It is a most excellent peach, and a very beautiful figure of it is given in the *Pomological Magazine*. There are, it is true, several peaches sold in the nurseries under this name: but this is the sort most generally allowed the right one.

47.* ROYAL GEORGE MIGNONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Leaves doubly serrated, without glands. *Flowers* small, dark dull red. *Fruit* middle-sized, a little ovate, mostly narrowed at the apex, and terminated by a small nipple. *Skin* pale yellowish white, sprinkled with numerous red dots next the wall; but of a very bright red, and marbled with a deeper colour on the sunny side. *Flesh* yellowish white, but of a pale red at the stone, from which it separates. *Juice* sugary and rich.

Ripe the beginning and middle of September.

48.* ROYAL KENSINGTON. *Forsyth*, Ed. 3. No. 7. *G. Lindl. in Hort. Trans.* Vol. v. p. 544.

Leaves crenate, with globose glands. *Flowers* large pale rose. *Fruit* middle-sized, somewhat flattened at the apex, and swelled a little more on one side of the suture than on the other. *Skin* pale greenish yellow next the wall, sprinkled with numerous red dots, but of a fine dark red, and marbled with a deeper colour on the sunny side. *Flesh* pale greenish yellow, with a few red streaks near the stone, from which it separates. *Juice* rich, and of a very highly vinous flavour.

Ripe the end of August and beginning of September.

The name of this very beautiful and excellent Peach originated with Mr. Forsyth. He says it was sent from France to her Majesty Queen Charlotte, about the year 1783, and planted in the Royal Gardens at Kensington, where he found it in 1784, and mentioned in the catalogue of the gardens as a new Peach from France.

49.* SMOOTH-LEAVED ROYAL GEORGE. *G. Lindl. in Hort. Trans.* Vol. v. p. 544. *Forsyth.*

Leaves crenate, with globose glands. *Flowers* large, fine deep rose. *Fruit* above the middle size, nearly globular, but a little depressed at the apex, and the suture almost obscure. *Skin* yellowish white next the wall, sprinkled with numerous minute red dots, but of a beautiful red or carmine colour on the sunny side. *Flesh* melting, yellowish white, except near the stone, where it is deeply stained with red, which at the apex reaches nearly through to the skin. *Juice* plentiful, sugary, and of a high vinous flavour. *Stone* small, deeply rugged.

Ripe about the middle of September. This is not only one of the handsomest, but one of the best peaches in our collections, not excepting the Bellegarde, and cannot be too extensively known. The name appears to have originated with the late Mr. Lee of Hammersmith.

50.* SPRING GROVE. *Hort. Trans.* Vol. ii. p. 214. *Pom. Mag.* t. 97.

Leaves crenate, with globose glands. *Flowers* large, pale blush. *Fruit* middle-sized, globular, broadest at the base, with a very shallow suture. *Skin* greenish yellow next the wall, but of a bright crimson on the sunny side. *Flesh* greenish yellow to the stone, from which it separates. *Juice* plentiful, rich, and high-flavoured. *Stone* rather large, obovate, pointed.

Ripe about the end of August.

This peach was raised by Mr. Knight, of Downton Castle, from a stone of Neil's Early Purple, and the pollen of the Red Nutmeg. It differs from its female parent in being a much rounder fruit.

51.* **SUPERB ROYAL.** *Forsyth*, Ed. 3. 37. *G. Lind. in Hort. Trans.* Vol. v. p. 544.

Royal Sovereign. *Nurs. Catalogues.*

Leaves crenate, with globose glands. *Flowers* large, deep rose. *Fruit* middle-sized, somewhat globular, but a little narrowed at the apex, and little more full on one side of the suture than on the other. *Skin* pale greenish yellow next the wall, sprinkled with numerous red dots, but of a rather dull red, and marbled with a deeper colour on the sunny side. *Flesh* melting, pale greenish yellow, but tinged with red next the stone, from which it separates. *Juice* plentiful, rich, and high flavoured.

Ripe the beginning of September.

It is probable this peach may be sold under other names in the nurseries. Two trees were planted against a south wall in Mr. Lee's private garden at Hammersmith, under the above name, which proved to be one and the same fruit.

52. **TETON DE VENUS.** *Hitt*, p. 323. *Miller*, 24. *Duhamel*, p. 32. t. 23. *Bon. Jard.* 1827. p. 278. *Jard. Fruitier*, t. 22. *G. Lindl. in Hort. Trans.* Vol. v. p. 546.

Leaves deeply crenate, with globose glands, and somewhat puckered on each side of the midrib. *Flowers* small, pale rose, edged with carmine. *Fruit* large, a little more long than broad, divided by a wide and deep suture, extending from the base to the apex, where it is terminated by a broad, prominent, obtuse nipple, and having a wide cavity at the base. *Skin* pale greenish yellow next the wall; but of a lively red, and marbled with a deeper colour, on the sunny side. *Flesh* melting, greenish yellow, but red at the stone, from which it separates. *Juice* sugary, and of an excellent flavour.

Ripe the end of September.

I have examined the leaves of many trees of this kind in the nurseries in the Duke of Devonshire's garden, and also in the Horticultural garden at Chiswick; and I have uniformly found them to be more deeply and more acutely crenate than those on any other glandular-leaved variety.

SECT. III. — *Pavies, or Clingstones.*

53. BRADDICK'S AMERICAN.† *G. Lindl. in Hort. Trans. Vol. v. p. 553.*

Braddick's North American. *Ib.*

American Clingstone. *Nurs. Catalogues.*

Leaves crenate, with globose glands. *Flowers* small, pale blush. *Fruit* middle sized, somewhat narrower at the apex than at the base, with a considerable fulness on one side of the suture, which is rather deeply marked. *Skin* pale yellow, tinged with red on the sunny side. *Flesh* pale yellow, quite to the stone, to which it firmly adheres. *Juice* plentiful, pretty good.

Ripe the middle of September.

This is not Braddick's American Peach of the *Hort. Trans. Vol. ii. p. 205. t. 13.*, which appears to be a melting peach. Some description ought to have accompanied that plate ‡

54. CATHARINE. *Langley, Pom. t. 33. f. 6. G. Lindl. in Hort. Trans. Vol. v. p. 549. Pom. Mag. t. 9.*

Leaves crenate, with reniform glands, narrower than in many others, and puckered on each side of the midrib. *Flowers* small, reddish. *Fruit* above the middle size, rather more long than broad, generally more swelled on one side of the suture than on the other, and terminated by a small nipple, very uneven at the base. *Skin* pale yellowish green on the side next the wall, and thickly sprinkled with red dots; but on the sunny side it is of a beautiful red, marked and streaked with a darker colour. *Flesh* firm, yellowish white, but very red at the stone, to which it closely adheres. *Juice* plentiful, and, if thoroughly ripened, in a fine warm season it is richly flavoured. *Stone* middle-sized, roundish oval, very slightly pointed.

Ripe the end of September and beginning of October.

55. INCOMPARABLE. *Aiton's Epitome. G. Lindl. in Hort. Trans. Vol. v. p. 549.*

Pavie Admirable. *Ib. 553.*

Leaves crenate, with reniform glands. *Flowers* small, pale. *Fruit* large, of a roundish figure, swelling a little more on one side of the suture than on the other. *Skin* pale

† See No. 72. *Am. Ed.*

‡ See No. 69. *Am. Ed.*

yellow next the wall; but of a pale red, shaded with light scarlet or deep crimson on the sunny side. *Flesh* pale yellow, but red at the stone, to which it closely adheres.

Juice sugary, and well flavoured. *Stone* roundish, and almost smooth.

Ripe the end of September and beginning of October.

The Pavie Admirable is now, for the first time, made a synonym of the Incomparable, the latter having been established in Mr. Aiton's *Epitome*. The name of Pavie Admirable is no where to be found, I believe, previously to its insertion in my *Plan of an Orchard*, published in 1796, whence it was copied into Mr. Forsyth's book, in 1802.

56. MONSTROUS PAVIE OR POMPONNE. *G. Lindl. in Hort. Trans.* Vol. v. p. 546.

Monstrous Pavy of Pomponne. *Miller*, No. 29.

Pavie Rouge de Pomponne. *Duhamel*, p. 35. t. 26.

Pavie de Pomponne. *Lelieur*.

Pavie Cornu,

Pavie Rouge,

Pavie Monstreux,

Gros Mélecoton,

Gros Persique Rouge,

} *Duhamel*, Vol. ii. p. 37.

} *Bon. Jard.* 1827. p. 279.

Leaves crenate, with reniform glands. *Flowers* large, and crumpled at their margins. *Fruit* very large, sometimes measuring fourteen inches in circumference, somewhat oval, with a well-defined suture extending from the base to the apex, which narrowed, and terminates with an obtuse nipple. *Skin* yellowish white next the wall; but on the exposed side of a deep intense red, a lighter part of which reaches nearly round the fruit. *Flesh* firm, yellowish white, but very red at the stone, to which it closely adheres. *Stone* small in proportion to the size of the fruit.

Ripe in a warm and dry season the middle or towards the end of October; when the flavour is pretty good; but in cold seasons it will not ripen abroad in this country.

57. OLD NEWINGTON. *Langley*, *Pom.* t. 31. f. 1. *Miller*, No. 20. *G. Lindl. in Hort. Trans.* Vol. v. p. 538.

Newington. *Parkinson*, No. 8.

Leaves doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* large, somewhat globular. *Skin* pale yellowish white on the side next the wall, but of a beautiful red marbled with dashes and streaks of a deeper colour where fully exposed to the sun. *Flesh* yellowish white, but

very red at the stone, to which it firmly adheres. *Juice* rich, and of a high vinous flavour.

Ripe the middle of September.

58. PAVIE MADELEINE. *G. Lindl. in Hort. Trans.* Vol. v. p. 538. *Duhamel*, No. 9.

Pavie Blanc. *Ib.*

Persique à Gros. Fruit Blanc. *Bon. Jard.* 1822.

Mélecoton. *Ib.*

Merlicoton. *Ib.*

Myrecoton. *Ib.*

Leaves doubly serrated, without glands. *Flowers* large, pale blush. *Fruit* middle sized, somewhat broadly globular. *Suture* rather deep at the base, but shallow at the apex, where is sometimes implanted a small acute nipple.

Skin pale yellowish white next the wall; but of a beautiful red, marbled and streaked with a deeper colour on the sunny side. *Flesh* firm, pale yellowish white to the stone, to which it closely adheres. *Juice* sugary, and well flavoured. *Stone* middle sized, shortly ovate, thick, not deeply rugged.

Ripe the beginning of September.

This has been considered by some to be the same as Smith's Newington; but it appears to me to be a different fruit, being always more broad than long, while the other is always more long than broad, and has also more colour at the stone.

59. PORTUGAL. *Hitt*, p. 322. *Miller*, No. 23. *G. Lindl. in Hort. Trans.* Vol. v. p. 553.

Leaves crenate. *Flowers* small. *Fruit* above the middle size, somewhat globular. *Skin* pale yellow next the wall, sprinkled with numerous red dots; but of a deep red or purple colour on the sunny side. *Flesh* firm, yellowish white, but of a faint red at the stone, to which it closely adheres. *Juice* rich and vinous. *Stone* small, deeply furrowed.

Ripe the middle or towards the end of September.

60. SMITH'S NEWINGTON. *Langley*, p. 101. t. 28. fig. 1. *G. Lindl. in Hort. Trans.* Vol. v. p. 538. *Miller*, No. 10.

Early Newington. *Ib.*

Smith's Early Newington. *Hitt*, p. 320.

Leaves doubly serrated, without glands. *Flowers* large, pale rose. *Fruit* middle sized, rather oval, a little narrowed at the apex, and more swelled on one side of the suture

than on the other. *Skin* pale yellow or straw colour next the wall ; but of a lively red, marked with light and dark purple dashes on the sunny side. *Flesh* firm, pale yellow, but of a light red next the stone, to which it closely adheres. *Juice* excellent.

Ripe the beginning of September.

SECT. IV. — ADDITIONAL AMERICAN PEACHES.

By the Editor.

The following are selected as fine kinds, and believed to be of American origin. Several of them cannot be excelled by any European sorts, and are worthy of a place in every collection. I sent most of the kinds to the London Horticultural Society in the years 1823 and 1825. The only kind of them (*George the Fourth*), which our author describes, shows that the climate of England is not sufficient to produce them in perfection without artificial heat. The *George the 4th Peach* ripens here the latter end of August or beginning of September, and is what we call a Summer Peach. The time of ripening in England appears to be near a month later. What then would they do with our later peaches, particularly the *Heath*, one of our very latest, and when perfectly ripe, probably the best? We want the most sheltered and warmest part of the garden here to ripen this sort. Still I should recommend to the English gardeners to give all the sorts a trial, in a good Peach-house, where they can command a heat of seventy or eighty degrees in the month of September. They will find that their "*Braddick's American*," which by our author's description does not promise much, may change its character, and probably turn out to be the rich and high-flavoured Lemon Clingstone ; and all the other kinds would find a place in a new edition, if perfectly ripened, with high encomiums of character. However, it is important that the true kinds are selected ; for it is a fact, that all the kinds which I take to be original sorts will produce a number of varieties from seeds, of a similar type with the original—some indifferent, and some very poor. Hence we have hundreds of names, as sorts not worth cultivating ; although, to a careless observer, they may pass as tolerable peaches. The facility of raising peaches from seed, in this country, has led many to neglect innoculated trees, and trust to seedlings. Trees should always be innoculated with scions from trees in a bearing state,

and when the fruit is ripe ; they will then know to a certainty what kinds are good, and of the best quality, and such only should be budded from.

61. ASTOR PEACH. *Hort. Soc. Cat.* 175.

Leaves broad, deeply serrated, with globose glands. *Flowers* medium, rose-coloured. *Fruit* large, more broad than long, a little sunken at the apex, with a deep cavity at the base ; the suture dividing the fruit pretty even, forming a handsome figure. *Skin* pale yellow, with a deep red cheek on the exposed side. *Flesh* melting, whitish yellow, with a few rays of red near the stone, which is small roundish, and not much pitted ; separating freely. *Juice* very sweet and plentiful, of a rich and high flavour.

Ripe the last week in August.

This is a most excellent Free-stone Peach, and in general a good bearer ; the tree of thrifty growth. I found the original tree in a garden in New-York. The tree was large, thrifty, and full of fruit ; about eight or ten years old : it had come up accidentally from a seed. I sent it to the *Hort. Society* in 1823.

62. BLOOD CLINGSTONE. *Hort. Soc. Cat.* 176.

This is a tolerably large Clingstone, with little to recommend it but its curiosity. The *Flesh* is of a deep blood colour to the stone ; when perfectly ripe it is juicy, with an acidity in its taste, by some deemed agreeable, and used for culinary purposes and preserving. I sent it to the *Hort. Soc.* in 1823.

Ripe first week in September.

63. BREVOORT'S SEEDLING MELTER. *Hort. Soc. Cat.* 177.

Leaves crenated, with reniform glands. *Flowers* small. *Fruit* below the medium size, nearly round. *Flesh* white, firm, with a very little red at the Stone, which is small, flat, and a little swollen at the bottom, separating easily. *Skin* a dirty white, with bright red on the exposed side. *Juice* rich and sugary.

Ripe middle of August.

This excellent little Peach was raised from seed by Mr. Henry Brevoort of this place in the year 1822, and is worthy of general cultivation. I sent this sort to the *Hort. Soc.* in 1825.

64. CONGRESS. *Hort. Soc. Cat.* 180.

Leaves crenated with round small glands. *Flowers* small, and rose-coloured. *Fruit* about the medium size. *Skin*

of a greenish yellow with a brownish red on the exposed side. *Flesh* melting. *Juice* rich, sweet, and good flavoured.

65. EARLY SWEET WATER. *Hort. Soc. Cat.* 184.

Leaves large and broad, doubly serrated; glands none. *Flowers* large, white and rose-coloured. *Fruit* about a medium size, nearly round and regular, slightly pitted at the apex, and showing a kind of pistilla point. *Skin* thin, white, with a small portion of colour on the exposed side. *Flesh* melting, white, and separating readily from the stone; which is small, round, and nearly flat, and pitted. *Juice* very sweet and good. Ripe the first week in August.

This is the best early peach we have, coming in a few days after the early Ann, or White Nutmeg, which it resembles in shape, growth of the tree, &c.; it is, however, about double the size, and it is probable that it originated from a seed of that kind, but is every way very superior in quality; and as the trees have a larger and stronger growth, is supposed to have been mixed in the pollen with some other sort. The tree has a peculiar habit of growth, which renders it very difficult to propagate from. The young shoots will be almost destitute of perfect buds to inoculate with: care, therefore, should be taken to see that each bud has a perfect eye, or they will never grow. I experience more difficulty to bud a row of this sort, in my Nursery, than of all other kinds put together. I first found it in the garden of Mr. Henry Brevoort: he had several trees of them, and it was one of his favourite sorts. He had budded them by the name of a "French Peach," but cannot tell where he first got it. I have no doubt, however, of its originating in this country. I sent trees of it to the *Hort. Society*, in 1823.

66. EMPEROR OF RUSSIA. *Hort. Soc. Cat.*, 185.

Serrated.

Unique.

New Cut-Leaved. *Hort. Soc.* 206.

Leaves narrow and very deeply and doubly serrated; in some instances almost to the mid-rib, more so than any other kind of peach: without glands. *Flowers* small and red. *Fruit* large, broader than long, one cheek projecting out much more than the other, and forming an irregular shape. *Skin* downy, of a brownish yellow, with a crimson red on the exposed side. *Flesh* melting, separating freely from the stone, which is small for the size of the fruit. *Juice* sweet, and of an excellent flavour.

Ripe last week in August.

I first discovered this most curious peach when quite a young tree, on the edge of a swamp near the English Neighbourhood, in New-Jersey, in the year 1809. Being struck with its curious appearance, I took scions from it, and budded them in my nursery. I sent some of the young trees to London in the spring of 1812: and in the fall of that year obtained fruit from my Serrated Peach, as I called it, which I thought good. I planted these pits, and the leaves of all the seedlings were similar; yet many of the trees that bore fruit were inferior sorts, and rejected. One of them had very fine fruit, and superior to the original, which I called "Emperor of Russia," and sent it to Mr. Robert Barclay, in 1819, and to the *Hort. Society*, in 1823, by that name.

67. NEW-YORK WHITE CLINGSTONE. *Hort. Soc. Cat.* 208.

Williamson's New-York. *Ib.* 224.

Newington, Nursery Catalogues.

Leaves crenated, with round glands. *Flowers* small, red. *Fruit* large, round, with a pointed apex, or small nipple. *Skin* white, inclining to a very light yellow, with a rose colour on the exposed side; some of the fruit having but little colouring. *Flesh* light yellow, melting and soft, but adhering close to the stone, which is rather oval, and raised in the middle. *Juice* very plentiful, sweet, luscious, and high flavoured.

Ripe early in September.

This most excellent Clingstone Peach, of which there are many seminal varieties, differing more or less in size and quality, but evidently of the same type; by some has been considered to be a Newington, and confounded with that sort, but is in many respects different, and the true sort much superior. I first found it in the late David Williamson's Nursery in 1807. He had worked many of them, and, by a note I found in his Nursery Book when I came in possession of his Nursery, he had found it in a private garden in the city of New-York. I have found none of the new varieties to equal the original.

68. WASHINGTON PEACH. *Hort. Soc. Cat.* 223.

Boyce Peach.

Leaves crenated, large and broad, with round glands. *Flowers* small. *Fruit* large, rather broader than long, full at the bottom, very equally divided by the suture, which is rather deep near the bottom. *Skin* very thin, and peels readily with the fingers, with a very slight downiness, light yel-

low, with a deep crimson blush. *Flesh* pale yellow, melting and tender, juice abundant, very sweet and luscious ; it separates from the stone, but not so easily as some sorts, generally leaving a little of the flesh behind. The *Stone* is quite small for the size of the fruit.

Ripe second week in September.

This is one of the finest of peaches at the season when in perfection. I found this peach in my garden in 1806. It was undoubtedly a worked tree, and had been planted there. Mr. Brevoort knew the Peach, and called it the *Boyce Peach*. He said it had been cultivated by Mr. Boyce, a Gardener in New-York, many years before ; but where it originated he could not tell. This kind should be planted in every garden as a very superior sort. I sent young trees of it to the *London Hort. Society* in 1823. One very peculiar trait in the character of this Peach is its rapid growth ; when the fruit is nearly ripe, it is only of an ordinary size, but in the course of ten days the size will have doubled. The perfectly ripe fruit generally weighs nine ounces.

69. RED CHEEK MALACOTAN. *Coxe's View*, No. 28. Hogg's Mallacotan.

Lady Gallatin.

Probyn Peach, and other names.

Fruit above a medium size, inclining to the oval at top, fuller at the bottom, in shape very similar to the variety of Lemon Clingstone, called *Pine Apple Cling*. The *Skin* a fine yellow, with a deep red cheek ; the *Flesh* of a deep yellow, with a little red close to the stone, and from which it separates freely. The *Juice* not very abundant, but sweet and very fine, with a little of that pleasant acidity of the Lemon Clingstone.

Ripe first week in September.

Mr. William Prince, the senior proprietor of the Flushing Nurseries, informed me, that this Peach was first discovered by him in his Peach Orchard in rather a singular manner : He had sent his man to gather some Lemon Clingstones ; in examining them, he found that some of them were free stones. On being informed that they all came off the same tree, he went and found that one part of the tree was Lemon Clingstone the other part probably a limb that had sprung from the natural tree below the graft) this fruit ; he gave the name as above, and innoculated from it. I have known this kind thirty years ; and as a proof of the fruit having

originated here, there are a host of names from seed of this kind. The best of them is one that came up accidentally in the garden of Mr. Thomas Hogg, Florist, and is quite as good as the original; and I think rather earlier. This is the variety I now work from as the best: some of the varieties are very indifferent.

70. EARLY ORANGE PEACH. *Nursery Catalogue.*

Yellow Rare Ripe. *Hort. Soc. Cat.* 219.

Rare Ripe Early Yellow. *Ib.* 217.

Yellow Malacotan.

Leaves crenated with round glands. *Flowers* small, of a dingy red. *Fruit* under a medium size, inclining to the oval shape, apex full, with a small tip. *Skin* greenish yellow, with but little colouring of red, in some none. *Flesh* a fine yellow, firm, and rather dry, separating freely from the stone which is small for the size of the fruit. *Juice* rich and sweet, although not plentiful. Ripens the last week in August. This, like the former kind, has many seminal varieties, some good and some poor: the true Orange Peach is very fine. I sent it to the *Horticultural Society* in 1823.

71. HEATH. *Hort. Soc. Cat.* 189.

Heath Clingstone. *Ib.* 191.

Late Heath. *Coxe's View*, 13.

Late October, of some catalogues.

Fruit large, inclining to an oval shape, and terminating in a projecting point at the apex, and slightly cleft at the suture. *Skin* white and downy, with very little, and in some instances, no red, having a brownish cast on the sunny side.

Flesh white and juicy, adhering firmly to the stone; tender and melting. *Juice* very plentiful, sweet and luscious, of a high fine flavour.

Ripe in October.

The Heath Peach requires a warm sheltered situation to bring it to perfection north of New-York. It ought to be trained against a south wall or board fence. It succeeds best farther south, and in the state of Maryland arrives to the greatest state of perfection. This is one of the latest peaches we have, and when perfectly ripe, equal to the very best; and the best for preserving — it will keep till November. Coxe says, "The original stone was brought from the Mediterranean by the late Daniel Heath, and has ever since been propagated from the stone in Maryland, where it grows in high perfection and great abundance. "The juice is so

abundant as to make it difficult to eat the peach without injury to the clothes."

72. LEMON CLINGSTONE. *Hort. Soc. Cat.* 196.

Lemon Clingstone, Hoyte's. *Ib.* 197.

Kennedy's Carolina. *Ib.* 194.

Kennedy's Lemon Clingstone. *Ib.* 198.

Lemon Largest. *Ib.* 199.

Pine Apple. *Ib.* 212.

Pine Apple Clingstone. *Ib.* 213.

Large Yellow Pine Apple. *Coxe's View*, 24.

Leaves crenated, with reniform glands. *Flowers* small, deep red, petals very short. *Fruit* large, of an oval shape, projecting and terminating with a nipple at the apex; large, and full at the bottom; in appearance much like a large lemon. *Skin* deep yellow, with a brownish red on the exposed side. *Flesh* firm, of a deep lemon colour, with a little red at the stone, to which it firmly adheres. *Juice* abundant, rich, vinous and sprightly, sweet, with an agreeable acidity; and when perfectly ripe, most excellent.

Ripe the middle and latter end of September.

This is an old resident of our gardens; by all accounts it was first brought here by Mr. Robert Kennedy, from Carolina, about forty years ago; it was generally called Kennedy's Carolina. Two kinds used to be cultivated, as was supposed different sorts, designated by early and late. A number of seminal varieties have been cultivated by different names as above. The Pine Apple Cling is more round; Hoyte's Lemon very large and pretty round: they all however are, with slight variation, of the same type, and no one kind equal to the old original sort. A few bearing trees of the true sort are yet to be found in New-York, but the greater part cultivated as Lemon Clingstones are very inferior. I would recommend to all the Nurserymen to cultivate *the old kind only*: the fruit is much sought after for making the finest sweetmeats. The trees should have a good warm dry situation to ripen in perfection. I sent it to the *Hort. Soc.* in 1823.

73. MAMMOTH PEACH. *Hort. Soc. Cat.* 200.

Saarte Mout, or Aunt Sarah's Peach.

Fruit very large, of rather an irregular shape, inclining to the oval form; suture very slight, one cheek projecting out more than the other. *Skin* pale green, with a brownish cast on the exposed side. *Flesh* greenish yellow, separating freely from the stone, which is large and heavy, generally con-

taining two pits in each. *Juice* not very abundant, but sweet and rich.

Ripe in September.

The Mammoth, or Aunt Sarah Peach, was discovered in a garden in New-York about forty years ago by Mr. Brevoort; he budded it in his Peach Orchard, and considered it a Peach of superior excellence, as well as an extraordinary large fruit. I sent it to the *Hort. Soc.* in 1823.

74. MORRIS'S WHITE FREESTONE. *Hort. Soc. Cat.* 203.

White Rare Ripe. *Ib.* 229. *Coxe's View*, 19.

Luscious White Rare Ripe. *Hort. Soc. Cat.* 221.

Philadelphia Freestone. *Ib.* 214.

Leaves crenated, glands reniform. *Flowers* middle-sized, white and rose colour. *Fruit* large, and inclining to the oval form; suture even, but not deep; apex a little sunken. *Flesh* white, inclining to a yellowish cast, separating freely from the stone. *Juice* rich and sweet.

Ripe about the middle or latter end of September.

75. MORRIS'S RED FREE STONE. *Hort. Soc. Cat.* 202.

Red Rare Ripe. *Ib.* 218. *Coxe's View*, 9.

Leaves crenated, with small round glands. *Flowers* middle-sized. *Fruit* nearly round, of large size, apex a little sunken. *Skin* greenish white, with a beautiful red cheek on the exposed side. *Flesh* whitish and melting, separating freely from the stone, which is small, round, and not much furrowed.

Ripe about the middle and latter end of August.

These two excellent Peaches I received from Philadelphia, and were said to have come from the garden of Robert Morris, Esq. I sent them to the *Horticultural Society* in 1823.

76. HOFFMAN'S POUND PEACH.

Morrisania Pound Peach. *Hort. Soc. Cat.* 205.

Morrison's Pound. *Ib.* 204. *Pound*, *Ib.* 215.

Fruit very large and heavy, of a pretty round shape. *Skin* a light brownish white, and brownish red on the exposed side. *Flesh* a light yellow, firm and compact, separating freely from the stone, which is rather large. *Juice* rich and sugary, with a slight aromatic flavour.

Ripe about the middle of September.

This finelarge Peach, and the latest freestone, was obtained from Gouverneur Morris, of Morrisania, who got the scions from Martin Hoffman, Esq. It came up in a natural

state in his meadow, on York Island, about forty years ago. I sent it to the *Hort. Soc.* in 1823. As it was first obtained from Mr. Morris, it was called the Morrisania Pound Peach; but on finding that it originated with Mr. Hoffman, it was deemed proper to give it that name. It is one of our finest, as well as the largest of our fall Peaches.

A Selection of Peaches for a small Garden.

| | | | |
|----------------------|----|-----------------------|----|
| Barrington | 21 | Neil's Early Purple | 35 |
| Bellegarde | 20 | New Noblesse | 11 |
| Bourdine | 4 | New Royal Charlotte | 37 |
| Catherine | 54 | Noblesse | 12 |
| Chancellor | 22 | Royal Kensington | 47 |
| Early Anne | 6 | Royal George | 46 |
| Ford's Seedling | 9 | Smith's Newington | 60 |
| Grosse Mignonne | 27 | Smooth-leaved Royal | |
| Late Admirable | 29 | George | 49 |
| Madeleine de Courson | 32 | Vanguard | 16 |
| Malta | 10 | | |
| *Astor Peach | 61 | *Morris's White Free- | |
| *Brevoort's Seedling | 63 | stone | 74 |
| *Congress | 64 | *New-York White | |
| *Emperor of Russia | 66 | Clingstone | 67 |
| *George the Fourth | 26 | *President | 41 |
| *Heath | 71 | *Red Cheek Malacotan | 69 |
| *Hoffman's Pound | 76 | *Washington | 68 |
| *Lemon Clingstone | 72 | *Early Sweetwater | 65 |
| *Mammoth Peach | 73 | *Early Orange | 70 |
| *Morris's Red Free- | | | |
| stone | 75 | | |

✂ Those marked with an asterisk (*) are added by the Editor.

CHAPTER XI.

NECTARINES.

SECT. I. — *Melting pale Fruited.*

1. FAIRCHILD'S. *G. Lindl. in Hort. Trans. Vol. v. p. 548. Hitt, Ed. 3. p. 314.*

Fairchild's Early. *Miller, No. 1.*

Leaves crenate, with reniform glands. *Flowers* large. *Fruit* the smallest of all the nectarines, being only about four inches and a half in circumference, nearly globular, a little flattened at its apex. *Skin* bright yellow next the wall, shaded with deep scarlet on the sunny side. *Flesh* melting, bright yellow to the stone, from which it separates. *Juice* rich, with a little perfume. *Stone* obtuse, nearly smooth.

Ripe the beginning and middle of August.

This beautiful little Nectarine was raised by Thomas Fairchild, a gardener at Hoxton near London.

2. HUNT'S LARGE TAWNY. *Nursery Catalogue.*

Leaves doubly serrated, without glands. *Flowers* large, deep rose colour. *Fruit* rather small, but larger than the last, about five and a half or six inches in circumference, somewhat ovate, a little compressed on one side of the suture, and fuller on the other, with a prominent apex. *Skin* pale orange, shaded with deep red on the sunny side, and interspersed with numerous russetty specks. *Flesh* deep orange, melting, of an excellent flavour, and separates from the stone.

Ripe the middle and end of August.

This very excellent Nectarine originated from the following variety about the year 1824, not through the seminal process; but, as it appears, by a spontaneous effort in nature to enlarge the parts of fructification. In the spring of 1826 I observed a few of the maiden plants in the nursery with much larger blossoms than those on the other plants, but promiscuously intermixed among them: which at first led me to suppose that some other sort had been introduced through the carelessness of the budders in the previous budding season; but upon a close examination, I found there was not in the whole collection of Peaches and Nectarines then in flower, one kind whose blossoms correspond-

ed with these. I marked the plants, and in the autumn had two or three potted of each sort. In 1828 I placed them under glass, and forced them; their blossoms still maintained their enlarged character, and were succeeded by fruit which differed in no other respect from the original sort than that of being larger, yet ripening about the same time.

A fully expanded blossom of the small Tawny Nectarine is about seven-eighths of an inch in diameter from the extremity of one petal to that of the opposite one. In this it is an inch and a quarter, and the petals are imbricated at the base.

There appears to me a great singularity in this accidental change of character, and to some it may appear incredible; but I state it as a fact that has happened under my own inspection, being perfectly satisfied that it had never been observed previously by any other person.

There are other instances upon record where fruit has spontaneously changed its character; but none so decidedly as this, which has enlarged its blossoms, as well as its fruit.

3. HUNT'S SMALL TAWNY. *Nursery Catalogue.*

Hunt's Early Tawny. *G. Lindl. in Hort. Trans.* Vol. v. p. 542.

Leaves doubly serrated, without glands. *Flowers* small, deep rose colour. *Fruit* rather larger than that of the Fairchild's, about five inches in circumference, somewhat ovate, a little compressed on one side of the suture, and a little fuller on the other, with a prominent apex. *Skin* pale orange on the shaded side; but when exposed to the sun, shaded with deep red, intermixed with numerous russetty specks. *Flesh* deep orange, melting, juicy, extremely well flavoured, and separates from the stone.

Ripe the middle and end of August.

4. NEATE'S WHITE.

New White. *G. Lindl. in Hort. Trans.* Vol. v. p. 548.

White, or Flanders. *Hooker, Pom. Lond.* p. 30.

Emmerton's New White. *Nursery Catalogues.*

Leaves crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, roundish, very pale yellowish green, becoming almost white in the shade, and slightly tinged with red next the sun. *Flesh* tender and juicy, with a fine vinous flavour, and separates from the stone, which is rather small.

Ripe the end of August to the middle of September.

5. OLD WHITE. *G. Lindl. in Hort. Trans. Vol. v. p. 548.*

Leaves crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate. *Skin* pale yellowish white, sprinkled with small pearl-coloured specks. *Flesh* melting, and separates from the stone. *Juice* sugary and highly flavoured.

Ripe the end of August to the middle of September.

6. PETERBOROUGH. *G. Lindl. in Hort. Trans. Vol. v. p. 552. Miller, No. 10.*

Late Green. *Ib.*

Leaves crenate, with reniform glands. *Flowers* small, very dark crimson. *Fruit* below the middle size, somewhat globular. *Skin* pale green next the wall, tinged with muddy red on the sunny side. *Flesh* greenish white to the stone, from which it separates.

Ripe the beginning of October.

In a dry warm season this is a good little fruit.

It should be planted on a south or south-east wall to ripen it perfectly.

SECT. II. — *Melting Red-Fruited.*

7. AROMATIC. *G. Lindl. in Hort. Trans. Vol. v. p. 551.*

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat globular. *Skin* pale straw colour in the shade, but of a deep red or blackish brown on the side next the sun. *Flesh* pale straw colour, but red at the stone, from which it separates. *Juice* of a rich vinous flavour.

Ripe the end of August or beginning of September.

8. BRINION. *Switzer, p. 94.*

Marbled. *Ib.*

Brinion red at stone, } *Nursery Catalogues.*
Violet red at stone, }

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* the largest of the melting sorts, frequently measuring eight inches and a quarter in circumference, a little more long than broad, with now and then a small nipple at the apex. *Skin* very pale yellow next the wall; but of a deep red on the sunny side, very much marbled with a deeper

colour, occasionally mixed with a little pale thin russet. *Flesh* melting, greenish yellow, but very red at the stone, from which it separates. *Juice* excellent.

Ripe the end of August and beginning of September.

The name of *Brinion* has been continued to this Nectarine, from the time of Switzer, in 1724.

It is not a corruption from the word *Brugnon*, a name by which the French designate their Pavie Nectarines; but from *Brin*, a brindled or marbled colour. It is the largest and best of our melting Nectarines, and ought to be in every good collection of fruit.

9. CLAREMONT. *G. Lindl. in Hort. Trans. Vol. v. p. 551.*

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, slightly ovate. *Skin* pale green next the wall, but of a deep muddy red next the sun, intermixed with a little dark brown russet: as it ripens the skin shrivels like that of the Newington. *Flesh* pale greenish white to the stone, where it is slightly tinged with red, and from which it separates. *Juice* plentiful, and excellently well flavoured. *Stone* rather large, oblong, thick, deeply rugged.

Ripe the beginning and middle of September.

This Nectarine was raised at Esher, in Surry, about the year 1750, by John Greening, gardener to the Duke of Newcastle, who then lived at Claremont.

10. COMMON ELRUGE. *G. Lindl. in Hort. Trans. Vol. v. p. 551. Pom. Mag. t. 49.*

Leaves crenate, with reniform glands. *Flowers* small, pale, dull red. *Fruit* middle-sized, inclining to oval; channel shallow at the base, gradually deeper towards the apex. *Skin* deep violet or blood colour, when exposed, with minute brownish specks; paler in the shade. *Flesh* whitish, melting, very juicy, rich, and high-flavoured; a little stained with red next the stone, from which it parts freely. *Stone* middle-sized, oval, slightly pointed, pale, in which it differs from the Violet Hâtive, the stone of which is deep red.

Ripe the end of August and beginning of September.

It is difficult to explain why the name of Elruge should have been given to this nectarine. The true Elruge has been so well described by Miller, that it appears marvellous the misapplication of its name should not have been discovered many years ago; and, what is still more surprising, the original fruit is, perhaps, no where now to be found. It will be described under the name of Miller's Elruge.

11. DUC DU TELLIER'S. *G. Lindl. in Hort. Trans. Vol. v. p. 551.*

Du Tellier's. *Aiton's Epitome.*

Duc de Tello, } *Nurserymen's Catalogues.*
Dutilly,

Leaves crenate, with reniform glands. *Flowers* small, bright pale crimson. *Fruit* above the middle size, somewhat oblong, compressed near the suture, and having a few obscure angles near the base, and a little narrowed at the apex. *Skin* pale green next the wall, marbled with deep red or purple next the sun, on a somewhat tawny ground. *Flesh* greenish white, melting, of a faint red next the stone, from which it separates. *Juice* sweet and very well flavoured. *Stone* obtuse, thick.

Ripe the end of August and beginning of September.

12. MILLER'S ELRUGE. *G. Lindl. Hort. Trans. Vol. v. p. 541.*

Elruge. *Langley*, p. 102. t. 29. f. 3. *Miller*, Ed. 8. No. 2.

Elruge. *Switzer*, p. 92.

Leaves doubly serrated, without glands. *Flowers* small. *Fruit* middle-sized, rather more long than broad. *Skin* greenish yellow on the shaded side; but when exposed to the sun, of a dark red or purple colour. *Flesh* greenish yellow, melting and juicy, of a very excellent flavour, and separates from the stone.

Ripe the beginning and middle of August.

The Elruge nectarine, like the red Roman, has been widely mistaken by gardeners, although, till the introduction of Hunt's small Tawny, there was not any nectarine in this country, if elsewhere, which could be arranged in the same class, division, subdivision, and section, with the Elruge of Miller. When the classification of peaches and nectarines was published in the *Hort. Trans.* in 1824, I expressed my doubts of the sort being then in existence: this impression is not removed; for notwithstanding the circulation of that paper by the Society throughout every part of Great Britain, it has not to this day been received into the Chiswick Garden. If any spirited nurseryman would offer a hundred guineas for its recovery, he would amply repay himself by its sale.

Elruge, or Elrouge, is a sort of lame anagram of Gurle or Gourle, the name of a nurseryman at Hoddesdon, in

Hertfordshire, in the reign of Charles the Second, who is said to have raised this nectarine.

13. MURRY. *G. Lindl. in Hort. Trans. Vol. v. p. 552. Miller, No. 7.*

Murrey. *Ray, 7.*

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, rather more long than broad, narrow at the apex, with a little more fulness on one side of the suture than on the other. *Skin* dark red or purple, pale green next the wall. *Flesh* pale greenish white, melting, and separates from the stone. *Juice* sweet, and well flavoured. *Stone* oblong, obtuse, and almost smooth.

Ripe the middle and end of August.

14. ORD'S NECTARINE. *G. Lindl. in Hort. Trans. Vol. v. p. 554.*

Leaves crenate, with reniform glands. *Flowers* small, dark brown. *Fruit* somewhat below the middle size, rather ovate, and swelled a little more on one side of the suture than the other. *Skin* greenish yellow, on the side next the wall, but of a deep purple where exposed to the sun. *Flesh* melting, greenish yellow, with a little red at the stone, from which it separates. *Juice* plentiful, of a very excellent flavour.

Ripe the beginning and middle of September.

15. PITMASTON ORANGE. *Hort. Trans. Vol. iv. p. 232. t. 6. G. Lindl. in Hort. Trans. Vol. v. p. 544.*

Leaves crenate, with globose glands. *Flowers* large, of a beautiful bright rose colour. *Fruit* of a good size, wide at the base, almost heart-shaped, the summit being elongated, and terminating in an acute nipple. *Skin* smooth, of a dark brownish red on the side exposed to the sun, and of a rich yellow on the other side: at the junction of the columns, the red is blended with the yellow, in streaks and dots, and on the darkest part are a few streaks of an almost black purple hue. *Flesh* melting, deep yellow or orange colour, with a narrow radiated circle of bright crimson round the stone, from which it separates. *Juice* plentiful, high flavoured, and saccharine. *Stone* rather small, narrow, sharp pointed, and rugged.

Ripe the middle of August to the beginning of September.

This very valuable nectarine was raised by John Williams, Esq. of Pitmaston, near Worcester, from a seed of

the common Elruge, which ripened in 1815. It is, at present, the only nectarine in the fourth section of the second class, in the synoptical arrangement, which see, at the end of this article.

16. SCARLET. *G. Lindl. in Hort. Trans. Vol. v. p. 552. Miller, No. 4.*

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat ovate, generally terminating in a small acute nipple. *Skin* bright deep scarlet, tinged with violet on the sunny side : pale green next the wall. *Flesh* greenish white, but red at the stone, from which it separates. *Juice* sugary and well flavoured. *Stone* oval, acute pointed, almost smooth.

Ripe the end of August and beginning of September.

17. TEMPLE. *Langley, Pom. t. 30. f. 1.*

Temple's. *Miller, No. 9.*

Leaves crenate, with reniform glands. *Flowers* small, pale. *Fruit* below the middle size, somewhat ovate, with a slight suture. *Skin* greenish yellow on the shaded side, but of a carnation red next the sun. *Flesh* pale yellow to the stone, from which it separates. *Juice* very well flavoured.

Ripe the beginning and middle of September.

This nectarine ripened at Twickenham in 1727, on a west wall, September 4, O. S., or September 15, N. S. *Langley.*

18. VERMASH. *Hooker, Pom. Lond. t. 29. G. Lindl. in Hort. Trans. Vol. v. p. 548.*

Leaves crenate, with reniform glands. *Flowers* large, deep rose colour. *Fruit* small, roundish, tapering a little towards the apex. *Skin* very smooth, of an intense red colour on the side next the sun ; greenish on the other side, *Flesh* white, with a radiated circle of very fine red next the stone, from which it separates, of high flavour, melting, juicy, and sweet, relieved by an agreeable acid. *Stone* small.

Ripe the middle and end of August.

There is no doubt that this is the real Vermash Nectarine, which is very well figured by Mr. HOOKER in his *Pomona Londinensis*.

19. VIOLET HATIVE. *G. Lindl. in Hort. Trans. Vol. v. p. 552.*

Petite Violette Hative. *Duhamel, 22. t. 16. f. 2.*

Violet. *Pom. Mag. t. 68.*

Lord Selsey's Elruge. *Hort. Trans. Vol. v. p. 523.*

Large scarlet. *Of some Collections*, according to the *Pom. Mag.*

Leaves crenate, with reniform glands. *Flowers* small, bright red. *Fruit* middle sized, somewhat broader at the base than at the apex; cavity of the stalk middle sized; the point which marks the base of the style seldom projects, but is generally in a shallow cleft, which runs across the apex. *Skin*, where exposed, dark purplish red, intermixed or mottled with pale brown dots; next the wall pale yellowish green. *Flesh* whitish, a very pale yellowish green, tinged with red next the stone, from which it separates freely; melting, juicy, and rich. *Stone* middle sized, roundish, obovate, its fissures not so deep nor so sharp as those of the Common Elruge; their ridges flattish, but rough, and of a red colour, by which it may be always distinguished from the fruit just mentioned, the stone of which is pale, with no rays of red passing from it into the flesh.

Ripe from the end of August to the middle of September.

This is a most excellent Nectarine, and ought to be found in every good collection of fruit.

The *Violet Hâtive*, although of French origin, has long been known in this country under the name of *Violet* simply. As the French find the necessity of this designation, it is adopted here, because there are other *Violette* Nectarines which require appellations to distinguish them one from another; besides, there appears no good reason for reducing a definitive name in this case, any more than there would be in those of the *Avants*, the *Mignonnes*, and the *Madeleine*s among the peaches. All our practical gardeners write for the *Violet Hâtive* if they want this fruit.

SECT. III. *Pavies, or Clingstones.*

20. BLACK NEWINGTON. *G. Lindl. plan of an Orchard*, 1796. *Ib. in Hort. Trans.* Vol. v. p. 541.

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* large, almost globular, rather more broad than long. *Skin* pale green on the shaded side, but of a dark muddy red, or nearly black, where exposed to the sun. *Flesh* very firm, pale green, but deep red at the stone, to which it firmly adheres. *Juice* sugary, vinous, and perfumed. *Stone* large, rugged, almost round.

Ripe the beginning and middle of September.

The Newington Nectarine, as well as all others belong-

ing to this section, is in its highest perfection when the skin begins to shrivel.

21. BRUGNON VIOLET MUSQUE. *Duhamel*, 26. t. 18.
Brugnon Musqué. *Lelieur*.

Leaves crenate, with reniform glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate, generally terminated by an acute nipple. *Skin* very smooth, of a pale and almost transparent amber colour on the shaded side, but where exposed to the sun, of a bright deep scarlet. *Flesh* firm, yellowish white, but very red at the stone, to which it firmly adheres. *Juice* sugary, vinous, and well flavoured.

Ripe the beginning and middle of September.

This Nectarine is quoted by Mr. Aiton, in his *Epitome*, as a synonyme of the Red Roman; had both sorts come under his own observation, he would, however, have been satisfied of their wide difference. The Red Roman is nearly twice the size of this, very different in both shape and colour, and of superior merit. The Brugnon Violet Musqué appears not to have been known to Miller; and the Red Roman was not known to the French, at least it is not to be found in any of their books.

22. EARLY NEWINGTON. *Aiton's Epitome*.

Early Black Newington. *Nurs. Catalogues*.

Lucombe's Black. *Forsyth*.

Lucombe's Seedling. *Nurs. Catalogues*.

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* somewhat below the middle size, inclining to ovate, a little compressed on one side of the suture; fuller on the other, narrowed at the apex, and terminating with an acute nipple. *Skin* pale green on the shaded side, but of a bright red next the sun, marbled and mottled with a much deeper colour, and covered with a thin violet bloom. *Flesh* greenish white, but very red at the stone, to which it closely adheres. *Juice* sugary and well flavoured.

Ripe the end of August and beginning of September.

Several varieties of the Newington Nectarine, within the last forty years, have been raised from seed in this country, and have had different names assigned them, which has caused no small difficulty in the arrangement of their synonymses.

The Early Newington and Early Black Newington have been ascertained, in Kensington Gardens, to be the same; and Lucombe's Black and Lucombe's Seedling want characters to distinguish them from the Early Newington.

23. **GOLDEN.** *Langley*, t. 29. f. 5. *G. Lindl. in Hort. Trans.* Vol. v. p. 551. *Miller*, No. 8.

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* middle-sized, somewhat ovate, narrowed at the apex, and terminated by an acute nipple. *Skin* bright yellow next the wall, but on the sunny side of a bright scarlet, shaded with a few streaks of a darker colour. *Flesh* yellow, firm, but red at the stone, to which it closely adheres. *Juice* not abundant, but of pretty good flavour.

Ripe the beginning and middle of September.

This Nectarine ripened at Twickenham, in 1727, on a west wall, August 20. O. S., or August 31. N. S. *Langley*.

24. **ITALIAN.** *Langley*, t. 29. f. 4. *G. Lind. in Hort. Trans.* Vol. v. p. 554.

Brugnon, or Italian. *Miller*, No. 5.

Leaves crenate, with reniform glands. *Flowers* small. *Fruit* large, somewhat globular. *Skin* greenish yellow next the wall, dark red next the sun, and marbled with a darker colour, interspersed with a little thin gray russet. *Flesh* firm, of a pale yellowish colour, but very red at the stone, to which it closely adheres. *Juice* abundant, rich, and excellent.

Ripe the middle and end of August.

25. **RED ROMAN.** *Forsyth*.

Roman. *Langley*, p. 102. t. 29. f. 2. *G. Lind. in Hort. Trans.* Vol. v. p. 548.

Roman Red. *Miller*, No. 6.

Leaves crenate, with reniform glands. *Flowers* large. *Fruit* of the largest size, frequently measuring eight inches and a quarter in circumference, somewhat globular, and a little flattened at its apex. *Skin* greenish yellow next the wall, but where exposed to the sun of a deep muddy red or purple colour, somewhat scabrous, with brown russetty specks. *Flesh* firm, greenish yellow, but very red at the stone, to which it firmly adheres. *Juice* plentiful, sugary, of a very high and vinous flavour.

Ripe the beginning and middle of September.

This Nectarine ripened at Twickenham, in 1727, on a south wall, July 30. O. S., or August 10. N. S. *Langley*.

The Red Roman Nectarine has been cultivated in our gardens about two centuries, as appears by Parkinson's List in 1629, and is one of the largest and best in our present collections. How it should have been mistaken by practi-

cal men I am at a loss to conceive, as a *melting* fruit has been for years sold in many of our nurseries under this name, although all writers have described it as a *Pavie*, or *Clingstone*.

26. SAINT OMER'S. *G. Lindl. in Hort. Trans. Vol. v. p. 541.*

Saint Omer's. *Hanbury, No. 10.*

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* middle-sized, somewhat ovate, and generally terminated by an acute nipple. *Skin* bright red next the sun, and of a pale amber yellow on the shaded side. *Flesh* firm, yellowish white, but very red at the stone, to which it firmly adheres. *Juice* rich and highly flavoured.

Ripe the beginning of September.

This Nectarine appears to have been known in this country above sixty years, but by whom introduced is not certain.

27. SCARLET NEWINGTON. *G. Lindl. in Hort. Trans. Vol. v. p. 541.*

Newington. *Langley, p. 102. t. 19. f. 1. Miller, 3. Hitt, p. 313. Switzer, p. 95.*

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* rather above the middle-size, of a roundish figure. *Skin* pale amber next the wall, but of a bright red on the sunny side, and marbled with a deeper colour, occasionally intermixed with a little thin russet. *Flesh* firm, pale yellowish white, but very red at the stone, to which it closely adheres. *Juice* sweet, brisk, and of a most delicious vinous flavour. *Stone* small, not deeply rugged.

Ripe the beginning and middle of September.

This ripened at Twickenham in 1727, on a south wall, July 10. O. S., or July 21. N. S.

The Scarlet Newington Nectarine is undoubtedly the Newington, of Miller, Hitt, and Switzer; but so many others, of a similar character, have sprung up since their time, that it becomes necessary some appellation should be prefixed to them, in order that we may know of which sort we are speaking.

This, the Tawny Newington, and the Red Roman, are the very highest flavoured nectarines in our collections, especially if the fruit is suffered to remain upon the tree till it becomes shrivelled.

28. TAWNY NEWINGTON.

Tawny. *G. Lindl. Plan of an Orchard, 1796.*

Leaves doubly serrated, without glands. *Flowers* large. *Fruit* pretty large, somewhat ovate. *Skin* yellowish or tawny-coloured, a little mottled or marbled with dull red or orange on the sunny side. *Flesh* firm, very pale yellow, or yellowish white, but very red at the stone, to which it closely adheres. *Juice* plentiful, sugary, and of the most delicious flavour. *Stone* broad, thick, not deeply rugged.

Ripe the beginning and middle of September.

A Selection of Nectarines for a Small Garden.

| | | | |
|--------------------|----|-------------------|----|
| Brinion | 8 | Pitmaston Orange | 15 |
| Elruge | 10 | Red Roman | 25 |
| Fairchild's | 1 | Scarlet Newington | 27 |
| Hunt's Small Tawny | 3 | Tawny Newington | 28 |
| Neate's White | 4 | Violet Hâtive | 19 |

CHAPTER XII.

A CLASSIFICATION OF PEACHES AND NECTARINES.

Hort. Trans. Vol. v.

THE confusion of the sorts of Peaches and Nectarines, the misapplication of their names, and the perplexity thus occasioned both to the nurseryman and the gardener, are sufficient inducements to attempt such an arrangement as may remove these inconveniences.

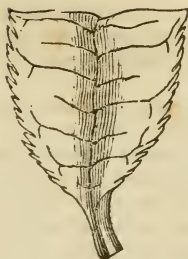
To accomplish this, *three classes* are created, each of which has *three divisions*; these are each separated into *two subdivisions*, and every subdivision into *two sections*; making in the whole thirty-six sections. Part only of these sections are applicable to those varieties we are now acquainted with; the others will remain to be filled up as new kinds arise, there being at present no plants with such characters.

In the following Tables, the *classes* are founded on the leaves, and the *divisions* on the flowers.*

CLASS I.

Contains those whose leaves are deeply and doubly serrated, having no glands. Fig. 1. [See following page.]

* The cuts have been taken from the Horticultural Transactions. *Am. Ed.*

*Fig. 1.*

CLASS II.

Those whose leaves are crenate or serrulate, having globose glands. Fig 2.

*Fig. 2.*

CLASS III.

Those whose leaves are crenate or serrulate, having reniform glands. Fig. 3.

*Fig. 3.*

An accurate observer will distinguish other characters in the glands ; they are either sessile or pedicellate ; but these distinctions are too minute for application on the present occasion.

The form of the glands, as well as their position, is perfectly distinct ; they are fully developed in the month of May, and they continue to the last, permanent in their character, and are not affected by cultivation. The globose glands are situated, one, two, or more, on the footstalks, and one, two, or more on the tips or points of the serratures of the leaves. The reniform glands grow also on the footstalks of the leaves, but those on the leaves are placed within the serratures, connecting, as it were, the upper and lower teeth of the serratures together ; their leaves, when taken from a branch of a vigorous growth, have more glands than the leaves of the globose varieties. It will, however, sometimes happen, that glands are not discernible on some of the leaves, especially on those produced from weak branches ; in this case, other branches must be sought for which do produce them.

With regard to the flowers, on which the divisions are founded, all authors previous to DUHAMEL have described large and small flowers only. Both in the *Bon Jardinier* and in the *Pomone Francaise*, “fleurs moyennes,” or middle flowers, are mentioned ; the notice of them, however, originated with DUHAMEL, who, in the descriptions of several of his Peaches, speaks in a manner which indicates even four sizes, viz. *fleurs grandes*,* *fleurs assez grandes*,† *fleurs petites*,‡ *fleurs très petites* ;§ and on examining the trees thus described, the differences are evident. In noticing these, however, it is not intended to convey an idea that a fourth division is necessary ; on the contrary, it would perplex rather than elucidate. In fact, it requires some practice to distinguish the middle from the small-sized flowers ; the former are larger in all their parts, but in other respects there is no difference between them ; and in maintaining the division, I have conformed more to the authority of *Lelieur* than to my own opinion.

We now come to the fruit ; with regard to which nature has furnished two distinct characters in the external appearance, as well as two in the internal structure. The first of

* Madeleine Blanche.

† Bourdine.

‡ Avant Pêche Blanche.

§ Bellegarde.

these depends on the downiness or smoothness of the skin ; the former being true Peaches, the latter our Nectarines, known in France only as *Pêches lisses*, or smooth-skinned Peaches. Each of these are divisible, from their internal structure, into the Pavies or Clingstones, and the melting kinds ; the former having firm flesh adhering so closely to the stone as to be perfectly inseparable from it ; the latter having soft dissolving flesh separating readily from the stone, and leaving a few detached pieces of the flesh only behind. As the mature fruit in vegetable economy appears to be the last stage of nature in her progress towards reproduction, I have adopted it as the most natural on which to found my subdivisions and sections.

Accordingly, the *classes* of Peaches and Nectarines may, by the examination of the leaves, be ascertained in the first year the plant has been raised ; the *divisions*, from the flowers, in the spring following ; and the *subdivisions* and *sections*, founding the former on the character of the skins, the latter on the qualities of the flesh, in the succeeding summer or autumn ; and whether the number to be submitted to examination be great or small, the arrangement may be effected with equal facility and precision.

A SYNOPTICAL TABLE OF PEACHES AND NECTARINES.

| | | | |
|--|--------------------------------|-------------------------------|------------------------|
| CLASS 1. Leaves deeply and doubly serrated, having no glands. | Division 1. Large flowers. | Subdivision 1. Peaches. | Section 1. Pavies. |
| | | Subdivision 2. Nectarines. | Section 2. Melters. |
| | Division 2. Middle flowers. | Subdivision 1. Peaches. | Section 1. Pavies. |
| | | Subdivision 2. Nectarines. | Section 2. Melters. |
| | Division 3. Small flowers. | Subdivision 1. Peaches. | Section 1. Pavies. |
| | | Subdivision 2. Nectarines. | Section 2. Melters. |

| | | | |
|---|---------------------------------------|--------------------------------------|---|
| CLASS 2. Leaves crenated or serrulated, with globose glands. | Division 1. Large flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |
| | Division 2. Middle flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |
| | Division 3. Small flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |
| CLASS 3. Leaves crenated or serrulated, with reniform glands. | Division 1. Large flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |
| | Division 2. Middle flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |
| | Division 3. Small flowers. | Subdivision 1. Peaches. | Section 1. Pavies. Section 2. Melters. |
| | | Subdivision 2. Nectarines. | Section 1. Pavies. Section 2. Melters. |

The names given to some of the English Peaches and Nectarines are so directly at variance with the classification of DUHAMEL,* which, as far as it goes, is unobjectionable, that I cannot avoid observing on them, lest it should be supposed that I acquiesce in so incorrect a nomenclature. The classes of DUHAMEL are four. The *first* are called *Pêches*, being those with downy skins, the flesh separating from the stone. The *second* are called *Pavies*, being those with downy skins, the flesh adhering to the stone. The *third* are called *Pêches violettes*, being those with smooth skins, the flesh separating from the stone. The *fourth* are called *Brugnons*, being those with smooth skins, the flesh adhering to the stone. The two last classes include those fruits which we call Nectarines. The names, therefore, which the English gardeners have applied, such as Violet Hâtive† to a Peach, and Brugnons to a melting Nectarine, are absolutely improper.



A LIST OF PEACHES AND NECTARINES.

ARRANGED ACCORDING TO THE PLAN ABOVE PROPOSED.

(The numbers refer to the numbers in the list.)

CLASS I. DIVISION 1. SUBDIVISION 1. SECTION 1.

Serrated glandless leaves. Large flowers.

PEACHES. PAVIES.

1. Almond Peach. Hort. Trans.
57. Old Newington. Miller.
58. Pavie Madeleine. Duhamel.
60. Smith's Newington. Miller.

* *Traité des Arbres Fruitiers*, par Duhamel, vol. ii. p. 4.

† Miller, in his Dictionary, has fallen into an error in describing his *Lisle Peach* he says the French call it *La Petite Violette Hâtive*, which cannot be correct.

CLASS I. DIVISION 1. SUBDIVISION 1. SECTION 2.

Serrated glandless leaves. Large flowers.

PEACHES. MELTERS.

- Cambray. Forsyth.
- Cardinal. Lelieur.
- D'Ispahan. Lelieur.
- 5. Double Montagne. Forsyth.
- 6. Early Anne. Nursery Catalogues.
- 9. Ford's Seedling. Forsyth.
- 28. Hemskirke. Nursery Catalogues.
- 33. Madeleine de Courson. Duhamel.
- 10. Malta. Miller.
- 34. Montaubon. Ib.
- 11. New Noblesse. Nursery Catalogues.
- 12. Noblesse. Aiton's Epitome.
- Old Royal Charlotte. Nursery Catalogues.
- Pêcher Nain. Duhamel.
- Sanguinole. Ib.
- Sawed-leaved. Nursery Catalogues.
- Scarlet Admirable. Ib.
- 15. Sulhamstead. Hort. Trans.
- 16. Vanguard. Forsyth.
- 17. White Magdalen. Miller.
- 18. White Nutmeg. Ib.

CLASS I. DIVISION 1. SUBDIVISION 2. SECTION 1.

Serrated glandless leaves. Large flowers.

NECTARINES. PAVIES.

- 20. Black Newington. Forsyth.
- 22. Early Newington. Aiton's Epitome.
- Late Newington. Ib.
- Princess Royal. Forsyth.
- Rogers's Seedling. Ib.
- 26. St. Omer's. Hanbury.
- 27. Scarlet Newington. Nursery Catalogues.
- 28. Tawny Newington. Ib.

CLASS I. DIVISION 1. SUBDIVISION 2. SECTION 2.

Serrated glandless leaves. Large flowers.

NECTARINES. MELTERS.

2. Hunt's Large Tawny. Nursery Catalogues.

CLASS I. DIVISION 2. SUBDIVISION 1. SECTION 2.

Serrated glandless leaves. Middle flowers.

PEACHES. MELTERS.

37. New Royal Charlotte. Nursery Catalogues.
Magdeleine à moyennes fleurs. Lelieur.

CLASS I. DIVISION 3. SUBDIVISION 1. SECTION 2.

Serrated glandless leaves. Small flowers.

PEACHES. MELTERS.

Bear's Early. Aiton's Epitome.

3. Belle de Vitry. Duhamel.
30. Lockyer's Mignonne. Nursery Catalogues.
31. Lord Fauconberg's Mignonne. Nursery Cat.
Madeleine Tardive. Duhamel.
33. Millet's Mignonne. Forsyth.
44. Red Magdalen. Aiton's Epitome.
46. Royal George. Ib.
47. Royal George Mignonne. Nursery Catalogues.

CLASS I. DIVISION 3. SUBDIVISION 2. SECTION 2.

Serrated glandless leaves. Small Flowers.

NECTARINES. MELTERS.

3. Hunt's Small Tawny. Nursery Catalogues.
12. Miller's Elruge. Nursery Catalogues.

CLASS II. DIVISION 1. SUBDIVISION 1. SECTION 2.

Crenated leaves, with globose glands. Large flowers.

PEACHES. MELTERS.

19. Acton Scot. Hort. Trans.
21. Barrington. Nursery Catalogues.

- Belle Bausse. Bon Jard.
 Belle Beauté. Bon Jard.
 21. **Buckingham Mignonne*. Forsyth.
 7. Early Downton. Hort. Trans.
 25. Early Vineyard. Aiton's Epitome.
 27. Grosse Mignonne. Duhamel.
 Marlborough. Nursery Catalogues.
 Mignonne Frisée. Bon Jard.
 Mignonne Hâtive. Ib.
 35. Neil's Early Purple. Hooker.
 Old Royal George. Switzer.
 48. Royal Kensington. Forsyth.
 49. Smooth-leaved Royal George. Ib.
 50. Spring Grove. Hort. Trans.
 51. Superb Royal. Forsyth.
 Vineuse de Fromentin. Bon Jard.

CLASS II. DIVISION 1. SUBDIVISION 2. SECTION 2.

Crenated leaves, with globose glands. Large Flowers.

NECTARINES. MELTERS.

15. Pitmaston Orange. Hort. Trans.

CLASS II. DIVISION 2. SUBDIVISION 1. SECTION 2.

Crenated leaves, with globose glands. Middle flowers.

PEACHES. MELTERS.

- Avant Pêche Jaune. Lelieur.
 24. Early Admirable. Miller.

CLASS II. DIVISION 3. SUBDIVISION 1. SECTION 1.

Crenated leaves, with globose glands. Small flowers.

PEACHES. PAVIES.

53. Braddick's American. Forsyth.

* This proves to be the *Barrington Peach*, No. 21.

CLASS II. DIVISION 3. SUBDIVISION 1. SECTION 2.

Crenated leaves, with globose glands. Small flowers.

PEACHES. MELTERS.

- 20. Bellegarde. Miller. Duhamel.
- 4. Bourdine. Miller. Duhamel.
- 26. George the Fourth. Hort. Trans. Pom. Mag.
- 29. Late Admirable. Langley.
- 36. New Bellegarde. Nursery Catalogues.
- 38. Nivette. Miller. Duhamel.
- Pêcher à feuilles de Saule. Bon. Jard.
- 41. President. Pom. Mag.
- 42. Purple Alberge. Miller.
- 52. Têton de Vénus. Miller. Duhamel.
- Yellow Chevreuse. Nursery Catalogues.

CLASS III. DIVISION 1. SUBDIVISION 1. SECTION 1.

Crenated leaves, with reniform glands. Large flowers.

PEACHES. PAVIES.

- 56. Monstrous Pavie of Pomponne. Nursery Cat.

CLASS III. DIVISION 1. SUBDIVISION 1. SECTION 2.

Crenated leaves, with reniform glands. Large flowers.

PEACHES. MELTERS.

- Abricotée. Duhamel.
- Double-blossomed. Forsyth.
- 8. Flat Peach of China. Hort. Trans.
- 40. Pourprée Hâtive. Duhamel.
- 14. Red Nutmeg. Miller.

CLASS III. DIVISION 1. SUBDIVISION 2. SECTION 1.

Crenated leaves, with reniform glands. Large flowers.

NECTARINES. PAVIES.

- 21. Brugnion Violet Musqué. Duhamel.
- 25. Red Roman. Forsyth.

CLASS III. DIVISION 1: SUBDIVISION 2. SECTION 2.

Crenated leaves, with reniform glands. Large flowers.

NECTARINES. MELTERS.

- Desprez. Jardin Fruitier.
 1. Fairchild's. Aiton's Epitome.
 Jaune Lisse. Duhamel.
 4. Neate's White.
 5. Old White. Nursery Catalogues.
 Prince's Golden. Ib.
 18. Vermash. Hooker.

CLASS III. DIVISION 2. SUBDIVISION 1. SECTION 2.

Crenated leaves, with reniform glands. Middle flowers.

PEACHES. MELTERS.

2. Belle Chevreux. Duhamel. Miller.
 22. Chancellière. Duhamel.
 Chevreux Hâtive. Duhamel.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 1.

Crenated Leaves, with reniform glands. Small flowers.

PEACHES. PAVIES.

54. Catherine. Miller.
 55. Incomparable. Aiton's Epitome.
 Pavie Alberge. Duhamel.
 Pavie Jaune. Ib.
 Pavie Tardif. Bon Jard.
 Persique. Duhamel. Miller.

CLASS III. DIVISION 3. SUBDIVISION 1. SECTION 2

Crenated leaves, with reniform glands. Small flowers.

PEACHES. MELTERS.

22. Chancellor. Miller.
 23. Double Swalsh. Nursery Catalogues.
 Late Chevreux. Forsyth.
 Late Purple. Ib.
 39. Petite Mignonne. Duhamel.

45. Rosanna. Miller.
 Steward's Late Galande. Forsyth.
 Yellow Mignonne. Hort. Trans.

CLASS III. DIVISION 3. SUBDIVISION 2. SECTION 1.

Crenated leaves, with reniform glands. Small flowers.

NECTARINES. PAVIES.

23. Golden. Miller.
 24. Italian. Miller.
 Tawny. Forsyth.

CLASS III. DIVISION 3. SUBDIVISION 2. SECTION 2.

Crenated leaves, with reniform glands. Small flowers.

NECTARINES. MELTERS.

7. Aromatic. Forsyth.
 8. Brinion. Switzer.
 9. Claremont. Nursery Catalogues.
 10. Common Elruge. Pom. Mag.
 11. Duc du Tellier's. Nursery Catalogues.
 Early Brinion. Nursery Catalogues.
 Grosse Violette. Bon Jard.
 Late Genoa. Aiton's Epitome.
 13. Murry. Miller.
 Newfoundland. Forsyth.
 14. Ord's. Nursery Catalogues.
 Pêche Cerise. Duhamel.
 6. Peterborough. Miller.
 Royal Chair d'Or. Forsyth.
 16. Scarlet. Miller.
 17. Temple. Langley.
 19. Violet Hâtive. Nursery Catalogues.
 Violette Tardive. Duhamel.
 Violette très Tardive. Duhamel.

CHAPTER XIII.

N U T S .

THE principal Nuts cultivated in England for the dessert are the following :

1. BOND NUT. *Hort. Soc. Cat.* No. 6.
2. Cob Nut. *Langley*, t. 57. fig. 3.
3. Cosford Nut. *Pom. Mag.* t. 55.
4. Frizzled Filbert. *Ib.* t. 70.
5. Lambert's Nut. *Hort. Soc. Cat.* No. 18.
6. Pearson's Prolific Nut. *Ib.* No. 26.
7. Red Filbert. *Ib.* No. 27.
8. White Filbert. *Langley*, t. 57. fig. 1.

According to Langley, the White Filbert ripened in 1727, July 15, and the Common Hazel and Cob Nut, July 20. These, as well as all the other dates, mentioned by Langley, are those of the *Old Style*. The Style and Calendar having been altered September 2, 1752, will remove those two dates of the Nuts to the 26th and 31st of July.

Propagation.

NUTS never ought to be propagated by sowing the seeds of any of the sorts enumerated in the above list ; but by layers, at any time during the winter or early part of the spring, before their plants begin to open their buds. If the laying of them down has been properly performed, the layers will be well rooted by the end of the year, when they should be taken up, and planted out in the nursery rows three feet apart, and a foot from each other in the rows. Previously to their being planted, they should be pruned, leaving only one, and that the best shoot, shortening it to a foot or eighteen inches, according to its strength. As the plants grow up, they should be trained with single stems of eighteen inches or two feet high, which will allow room to clear away any suckers the plants may afterwards produce. When the plants are finally planted out where they are intended to remain, care must be taken, by annual pruning, to form their heads handsomely ; keeping them thin and open ; cutting away all irregular, superfluous, vigorous shoots ; and removing any suckers which may spring up, observing, at the same time, not to injure the roots.

By the Editor.

The Nuts Nos. 1, 2, and 5, are large fine nuts, generally of a round shape, with short calyxes.

No. 3. The *Cosford Nut* is thus described in the Pomological Magazine: "This variety is highly deserving of cultivation, bearing abundantly, and having a remarkably thin shell; and the nut is large and oblong, and the tree grows vigorously, and the branches upright." *Pom. Mag.* t. 55.

No. 4. *Frizzled Nut*. "Of all the nut tribe this is the most deserving of cultivation, beautiful when in the husk, and its flavour not materially different from that of the *White Filbert*; it originated at Hoveton near Norwich." *Pom. Mag.* t. 70.

No. 7. The *Red Filbert* nut is much esteemed, and is an old resident of the gardens; it differs from the *White Filbert* in the skin of the nut being of a deep red colour. The habit of the tree is also different, not being so bushy, nor so apt to send up suckers. The nuts are excellent.

No. 8. The *White Filbert* nut differs from the last in having a light yellow skin, and the tree more bushy. The shell is thin, and the kernel sweet and fine. Any of the kinds may be budded or grafted on stocks of the two first sorts; the *Cob Nut* raised from seed for that purpose would be the best, but they would, no doubt, work very well on any of the sorts.

WALNUTS.

JUGLANS Regia, European Walnut, Madeira Nut. The European Walnut, erroneously called here by the name of Madeira Nut, is a valuable tree, as well for the young fruit for making catsup and pickles, which are highly esteemed, as for the ripe fruit when dry; and the timber is very valuable. As this tree thrives well in this country, it seems surprising that quantities of the fruit should be imported every year from Europe, when they can be produced here with the same facility as hiccory nuts, and might be equally plenty if people would take the trouble to plant them. Young trees from one to four, or at most five feet high, should be selected from the nurseries, as larger plants succeed with difficulty, if at all, when transplanted: some have pretended that

they can be grafted with great success on the black walnut, or on the butternut: as far as the theory of grafting goes they ought to succeed; but how is it in practice? I answer for one, it is not so easily performed as some have thought. I have tried them many times, but have never succeeded. About seven years ago I planted the nuts of both kinds (several hundreds,) and when about five feet, I proposed to a very experienced grafter to give a shilling a piece for every one that he should succeed with; but contrary to his expectations, not one of the grafts grew, although done well with cement. Still I do not say it is impossible either to bud or graft them; but there is something peculiar about it, for both the bud and the graft turn black when cut, almost instantaneously. Others may succeed better; but let them try it before they affirm it upon hearsay: they may succeed very well by inarching.

The PECAN NUT, *Juglans Olivaformis*, is a native of our southwestern states, and the nuts generally brought up from New-Orleans. The shell is thin, smooth, and of an oval shape. They will succeed here very well; but the seedlings should be protected the first and second winters.

Am. Ed.

CHAPTER XIV.

P E A R S.

As many of the French and Flemish Pears succeed well when grafted upon the quince stock,* all such as have been ascertained to possess this property will be noticed at the end of the descriptions.

SECT. I. — *Summer. Round-fruited.*

1. AMBROSIA. *Switzer*, p. 113.

Early Beurré. *Hort. Soc. Cat.* No. 13.

Fruit middle-sized, of a roundish and somewhat flattened figure. *Eye* rather sunk. *Stalk* an inch long, slender, and

* Pears are grafted on Quince stocks in order to make dwarfs or Espaliers.
Am Ed.

a little bent. *Skin* smooth, greenish yellow, and full of small gray specks. *Flesh* tender, with a rich, sugary, and perfumed juice.

Ripe the middle of September.

This Pear was brought from France soon after the Restoration, and planted in the Royal Gardens in St. James's Park. It is a very good pear, but will not keep long.

2. BERGAMOTTE ROUGE. *Duhamel*, No. 46. t. 19. f. 6.

Fruit below the middle size, shortly turbinate, about two inches deep, and two and a quarter inches in diameter. *Eye* rather flat. *Stalk* half an inch long, thick, and inserted in a small cavity. *Skin* pale yellow, but of a red colour on the sunny side. *Flesh* soft, melting, and full of a sugary and highly-flavoured juice.

Ripe the middle of September.

This succeeds on both the quince and the pear stock.

3. EARLY BERGAMOT. *Pom. Mag.* t. 101.

Fruit middle-sized, roundish, flattened, depressed at the eye, towards which it is slightly angular, about two and a half inches long, and two and three-quarters inches in diameter. *Stalk* one and a quarter inch long, moderately thick, inserted in a shallow cavity. *Skin* green, with a tinge of yellow when ripe, with a few faint streaks of brownish red on the sunny side. *Flesh* yellowish white, very juicy, a little crisp and gritty, but very rich and sugary.

Ripe the end of August and beginning of September.

This Pear was sent into this country by the late M. Thouin, to the Horticultural Society, in 1820, where its present name has originated. It is a most excellent variety of its season, bears abundantly as an open standard, and deserves cultivation.

4. EARLY ROUSSELET. *Nursery Catalogues.*

Rousselet Hâtif. *Duhamel*, No. 33.

Perdreau. *Ib.*

Poire de Chypre. *Ib.*

Fruit rather small, of a somewhat turbinate figure, about two inches long, and nearly the same in diameter. *Eye* small, and sunk in a shallow basin. *Stalk* one inch long. *Skin* smooth, yellow, of a lively red, with several gray specks interspersed on the sunny side. *Flesh* tender, with an agreeable sugary-perfumed Juice.

Ripe the beginning and middle of August.

This succeeds on the quince as well as the pear stock.

5. FONDANTE DE BREST. *Duhamel*, No. 43. t. 17.

Inconnu Chêneau. *Ib.*

Fruit middle-sized, slightly turbinate, but tapering both to the stalk and the crown, about two and a half inches long, and two and a quarter inches in diameter. *Eye* small, with a connivent calyx, seated on the narrowed apex, without any basin. *Stalk* one and a half inch long, slender, a little bent, inserted without any cavity. *Skin* thin, smooth, and shining, of a bright green, with a few gray specks, marbled with pale brown, and shaded with red on the sunny side. *Flesh* white, firm, and crisp, but not melting, except when past its best, although it has obtained a name to this effect. *Juice* sweet, with an agreeable flavour.

Ripe the end of August and beginning of September.

This never succeeds well on the quince.

6. GREEN CHISEL. *Langley*, t. 62. f. 2.

Green Chisel. *Forsyth*, Ed. 7. No. 3.

Fruit small, nearly globular, about one inch and a quarter across each way. *Eye* large in proportion to the size of the fruit, prominently placed, with an open crumpled calyx. *Stalk* three quarters of an inch long, straight, inserted without any cavity. *Skin* quite green all round; but sometimes, when fully exposed, it has a faint brownish tinge on the sunny side. *Flesh* gritty. *Juice* a little sugary, with a slight perfume.

Ripe the beginning to the middle of August.

This little Pear is common throughout England. It does not appear to have been noticed among the French writers, and is probably of English origin. It is readily known by its growing in clusters, and by the branches being short, and growing erect. It is a small growing tree, and bears abundantly.

7. MUSK DRONE. *Miller*, No. 15.

Bourdon Musqué. *Duhamel*, No. 27.

Fruit rather small, of a roundish figure, a little flattened at the crown, somewhat like an orange, about one inch and a half each way. *Eye* rather large, placed in a wide hollow basin. *Stalk* one inch and a quarter long, straight, slender. *Skin* yellow. *Flesh* white, melting, with a rich juice.

8. MUSK ROBINE. *Miller*, No. 14.

Muscat Robert. *Duhamel*, No. 3. t. 2.

Poire à la Reine. *Ib.*

Poire d'Ambre. *Ib.*

Pucelle de Saintonge. *Knoop. Pom.* p. 137.

La Princesse. *Ib.*

Queen's Pear. *Forsyth*, Ed. 3. No. 14.

Fruit below the middle size, turbinate, but rounded at the stalk, about two inches deep, and one inch and three quarters in diameter. *Eye* open, with a flat spreading calyx. *Stalk* an inch long, bent, inserted without any cavity. *Skin* smooth, yellowish green, with a few gray specks interspersed. *Flesh* tender, between melting and breaking, with a rich musky juice.

Ripe the end of July and beginning of August.

This grows strong on the pear, middling on the quince.

9. ORANGE MUSQUÉE. *Miller*, No. 9. *Duhamel*, No. 25. t. 10.

Fruit middle sized, round, shaped somewhat like an orange, about two inches deep, and two inches and a quarter in diameter. *Eye* very small, flat on the summit. *Stalk* an inch long, obliquely inserted. *Skin* deeply reticulated like the orange, of a green colour, changing to yellow as it becomes ripe, and marbled with bright red on the sunny side. *Flesh* rich, with an agreeable musky juice.

Ripe the middle and end of August.

This succeeds on both the quince and pear stock.

10. ROBINE. *Duhamel*, No. 56. t. 27.

Royale d'E'té. *Ib.*

Fruit rather small, roundish turbinate, in the manner of the Musk Robine, about one inch and three quarters deep, and the same in diameter. *Eye* small, with a closed calyx, placed in a somewhat shallow plaited basin. *Stalk* half an inch long, thick, inserted without any cavity. *Skin* pale greenish yellow, marbled with a deeper green, becoming yellow as it ripens. *Flesh* white, half breaking, with a saccharine musky juice.

Ripe the middle and end of August.

This may be grafted on both the pear stock and quince ; on the latter it grows stronger, and bears more abundantly.

11. SALVIATI. *Miller*, No. 25. *Duhamel*, No. 21. t. 9.

Fruit middle sized, nearly globular, about two inches in diameter. *Eye* small, open, in a regular round shallow basin. *Stalk* one inch and a half long, slender, inserted in a rather narrow shallow cavity. *Skin* of a yellow wax-like colour, marbled with red on the sunny side. *Flesh* tender, containing a rich sugary juice.

Ripe the end of August and beginning of September.

This does not succeed well on the quince stock.

12. SUMMER ARCHDUKE. *Miller*, No. 19.

Brown Admiral. *Ib.*

Great Onion. *Ib.*

Archiduc d'Été. *Duhamel*, No. 19. t. 8.

Amiré roux. *Ib.*

Ognonet. *Ib.*

Fruit middle sized, of a roundish turbinate figure, about two inches deep, and the same in diameter. *Eye* small, open, with a very short calyx. *Stalk* three quarters of an inch long. *Skin* smooth, yellow on the shaded side, but of a brownish red when fully exposed to the sun. *Flesh* melting, with an agreeable well-flavoured juice.

Ripe the beginning and middle of August.

This does not succeed well on the quince stock.

13. SUMMER BERGAMOT. *Miller*, No. 31.

Hamden's Bergamot. *Ib.*

Bergamotte d'Été. *Duhamel*, No. 45.

Milan de la Beuvrière. *Ib.*

Milan blanc. *Jard. Fruit.* t. 30.

Fruit below the middle size, round, and flattened at both the extremities, about two inches deep, and two inches and a quarter in diameter. *Eye* small, with an obtuse closed calyx, placed in a very shallow basin. *Stalk* half an inch long, thick, inserted in a small round cavity. *Skin* greenish yellow, with a good deal of pale brown russet, and specks on the sunny side. *Flesh* melting, with a sugary high-flavoured juice.

Ripe the beginning and middle of September.

This succeeds equally well on the pear and the quince.

14. SUMMER ROSE. *Pom. Mag.* t. 102.

Thorny Rose, *Miller*, No. 21.

Epine Rose, *Duhamel*, No. 57.

Poire de Rose, *Ib.*

Rosenbirne, *Kraft, Pom. Aust.*

Vol. i. p. 38. t. 84.

} according to the *Pom.*
Mag.

Fruit below the middle size, round, depressed, about two inches deep, and two inches and a quarter in diameter. *Eye* open, placed in a shallow depression. *Stalk* an inch long, slender, inserted in a small roundish cavity. *Skin* inclining to yellow, speckled with russet; but of a bright rich red, intermingled with brown spots on the sunny side. *Flesh* white, juicy, rich, and sugary.

Ripe the middle and end of August.

This succeeds equally well on the Pear and the Quince.

The figure of the Summer Rose is that of an Apple rather

than that of a Pear; and M. Noisette remarks, that it is so in a greater degree than any Pear he knows. It is a most excellent and beautiful variety, and bears well on an open standard.

SECT. II. — *Summer. Conical-fruited.*

15. AUGUST MUSCAT. *Miller*, No. 20.

Aurate. *Duhamel*, No. 5. t. 2.

Muscat d'Août. *Ib.*

Fruit below the middle size, turbinate, compressed between the middle and the stalk. *Eye* small, open, a little depressed in a flattish crown. *Stalk* an inch long, straight, inserted in a somewhat oblique small cavity. *Skin* yellow, with a light red on the sunny side. *Flesh* breaking, sugary, and perfumed.

Ripe the middle of August.

This grows strong on the Pear; middling on the Quince.

16. CASSOLETTE. *Miller*, No. 17. *Duhamel*, No. 44.

t. 18.

Friolet. *Ib.*

Lechefrion. *Ib.*

Muscat verd. *Miller*, No. 17. *Duhamel*, No. 44. t. 18.

Poire de Sillerie. *Knoop. Pom.* p. 135.

Verdasse. *Ib.*

Fruit small, of a roundish turbinate figure, two inches and a half long, and one inch and three-quarters in diameter. *Eye* open in a slightly plaited basin. *Stalk* half an inch long, thick, inserted in a hollow cavity. *Skin* yellowish green, and marked with red on the sunny side. *Flesh* crisp and tender, with a sugary, perfumed, musky juice.

Ripe the middle and end of August.

This succeeds equally well on both the Pear and the Quince.

17. CUISSE MADAME. *Duhamel*, No. 11. t. 5.

Fruit middle-sized, of a longish pyramidal turbinate figure, widest at the crown, and compressed between the middle and the stalk, about two inches and three quarters long, and two inches in diameter. *Eye* small, open with a rounded calyx, seated in a slight depression, nearly flat. *Stalk* one inch and a half long, straight, somewhat obliquely inserted without any cavity. *Skin* smooth and shining all round, of a yellowish green colour on the shaded side, but

of a reddish brown when exposed to the sun. *Flesh* half buttery, with abundance of sugary, perfumed, slightly musky juice.

Ripe the beginning and middle of August.

This grows strong on the Pear, but ill on the Quince.

The wood of the Cuisse Madame is long, straight, rather slender, and of a reddish or brownish red colour, totally different from that of the Windsor Pear, and differing also from that of our Jargonelle.

18. *EPINE D'ÉTÉ.* *Duhamel*, No. 62. t. 30.

Fondante Musquée. *Ib.*

Fruit middle-sized, of a pyramidal figure, somewhat like a small Jargonelle, about two inches and three quarters long, and one inch and three quarters in diameter. *Eye* small with a short calyx, placed in a very shallow, plaited basin. *Stalk* an inch, strong, inserted without any cavity. *Skin* smooth, thin, of a greenish yellow, with but little more colour when exposed to the sun. *Flesh* melting, with a rich musky juice.

Ripe the beginning and middle of September.

This succeeds equally well on the Pear and the Quince.

This is a very good Pear, and, it is said, had its name given it by Louis XIV.

19. *GREAT BLANQUETTE.* *Miller*, No. 10.

Grosse Blanquette. *Duhamel*, No. 13.

Roi Louis. *Bon Jard.* 1827. p. 305.

Fruit below the middle size, of a roundish turbinate figure, about two inches and a quarter long, and one inch and three quarters in diameter. *Eye* rather large and open. *Stalk* an inch long, stout. *Skin* smooth, yellow, and tinged with red on the sunny side. *Flesh* melting and full of a rich sugary juice.

Ripe the beginning and middle of August.

This succeeds equally well on the Pear and the Quince.

20. *JARGONELLE.* *Langley*, t. 61. fig. 3. ; and of most English writers, but not of *Miller*. *Pom. Mag.* t. 108.

Epargne. *Duhamel*, No. 17. t. 7.

Beau Présent. *Ib.*

Saint Sampson. *Ib.*

Grosse Cuisse Madame. *Jard. Fruit.* t. 27.

Saint Lambert,

Poire des Table des

Princes,

} of the French Gardens, according
to the *Pom. Mag.*

Fruit large, oblong, somewhat pyramidal, from three

inches and a half to four inches long, and from two inches and a half to three inches in diameter. *Eye* open, with long segments of the calyx. *Stalk* two inches long, somewhat obliquely inserted. *Skin* greenish yellow on the shaded side, with a tinge of brownish red when exposed to the sun. *Flesh* yellowish white, very juicy and melting, with a peculiarly rich agreeable flavour; round the core it is gritty, and more so, if grafted upon the Quince.

Ripe the middle and end of August.

This is much better grafted upon the Pear than the Quince. It is, like all other summer Pears if left upon the tree till fully ripe, of short duration in a sound state, not keeping above a few days; but if gathered while the fruit is firm, and kept in a cool room, it may be continued in eating for several days longer. It is readily distinguished from all other Pears of its season, by the large size of its fruit, by its long dangling branches, and by its very thickly pubescent leaves, particularly in the early part of the summer.

The Jargonelle was certainly brought from France, of which there is abundant evidence. The Jargonelle of the French is, however, not ours, but an inferior kind, green on one side, and red on the other. They call ours the *Grosse Cuisse Madame*, distinguishing it from the common *Cuisse Madame*.

21. LAMMAS. *Hort. Soc. Cat. No. 373.*

Fruit rather small, of a pyramidal shape. *Stalk* half an inch long, straight. *Skin* pale yellow, tinged and slightly streaked with red on the sunny side. *Flesh* melting. *Juice* plentiful, of a very good flavour.

Ripe the beginning and middle of August.

This is a very excellent Pear for the market gardener, as it is not only a very good bearer, but the first strong Pear that comes to market, and the tree is hardy, and an erect handsome grower. It is in great plenty in the Lynn and Wisbeach markets.

22. LITTLE MUSCAT. *Miller, No. 5.*

Petit Muscat. *Duhamel, No. 1. t. 1.*

Sept-en-gueule. *Ib.*

Fruit very small, somewhat turbinate, little more than an inch long, and scarcely an inch in diameter. *Eye* small, with a reflexed calyx prominently placed on the summit. *Stalk* half an inch long, straight, inserted without any cavity. *Skin* yellow, coloured with dull red on the side next the sun. *Flesh* white, with a sugary musky perfume.

Ripe the middle and end of July; the first Pear which ripens.

It succeeds on both the Pear and the Quince.

23. LONDON SUGAR. *Nursery Catalogues.*

Fruit below the middle size, turbinate, and rather narrowed at the crown, about two inches long, and one inch and three quarters in diameter. *Eye* small, with a connivent calyx, rather prominently placed, and surrounded by irregular, puckered, apparently blistered plaits. *Stalk* an inch long, slender, inserted in a small oblique cavity. *Skin* pale green, approaching to a pale lemon colour when fully ripe, with a slight brownish tinge when fully exposed to the sun. *Flesh* tender and melting. *Juice* saccharine, of a rich musky flavour.

Ripe the end of July and beginning of August.

The branches of this tree are long, slender, and for the most part drooping, in the manner of the Jargonelle. It is an excellent early fruit, and a hardy bearer, and may be found in great plenty, in the Norwich markets, under this name. It is very much like the Madeleine, figured in the Pomological Magazine; but its branches are pendulous, in the Madeleine they are ascending.

24. LONG STALKED BLANQUET. *Pom Mag.* t. 41.

Blanquet à longue queue. *Duhamel*, No. 15. t. 6. f. B.

Fruit small, growing in clusters, inversely egg-shaped, about two inches long, and one inch and a half in diameter. *Eye* crumpled, prominently seated on the summit. *Stalk* one inch and a half long, slender, inserted without cavity. *Skin* deep clear green. *Flesh* tender, crisp, juicy, sweet, and excellent.

Ripe near the end of July.

This grows strong on the Pear, middling on the Quince. A good early Pear, and a great bearer; very sweet, crisp, and juicy, and not rotting so soon as most of the Pears of the same season.

25. MADELEINE. *Pom. Mag.* t. 51.

Magdalene. *Jard. Fruit.* Vol. iii. t. 26.

Citron des Carmes. *Of the French, according to the Pom. Mag.*

Fruit below the middle size, turbinate, with a thickening on one side of the stalk, about two inches and three quarters long, and two inches and one quarter in diameter. *Eyes* slightly hollowed. *Stalk* an inch long, slender, rather obliquely inserted. *Skin* yellowish green, with a little light

bloom upon it, and a slight tinge of red when fully exposed to the sun. *Flesh* white, melting, buttery, sweet, and high flavoured.

Ripe the latter part of July.

This is said to have received its name from its ripening about the time of the Fête de Sainte Magdalène (22d July.) I have not quoted the figure of the Madeline, or Citron des Carmes, of Duhamel, because it does not appear to be what the French now consider the Madeline.

26. MANSUETTE. *Duhamel*, No. 92. t. 58. f. 1.

Solitaire. *Ib.*

Mansuette Solitaire. *Jard. Fruit.* t. 43.

Fruit pretty large, of a somewhat turbinate figure, compressed below the middle, and a little incurved towards the stalk; about three inches and three quarters long, and two inches and three quarters in diameter. *Eye* rather small, with an erect calyx, placed in a deep, plaited, angular basin. *Stalk* an inch long, bent, very obliquely inserted in an irregular cavity. *Skin* green, spotted with brown; but as it ripens it becomes yellow and tinged with red. *Flesh* white, half melting, and full of a well flavoured juice.

Ripe the beginning and middle of September.

This is better grafted on the Quince than on the Pear.

27. MUSK SUMMER BONCHRÉTIEN. *Nursery Cat.*

Bonchrétien d'E'té Musquée. *Duhamel*. No. 91. t. 48.

Fruit above the middle size, somewhat pyramidal, compressed between the middle and the stalk, about three inches long, and two inches and a half in diameter. *Eye* rather large and open, with a crisp calyx, placed in a wide, irregular, angular basin. *Stalk* one inch and a half long, enlarged next the branch, and somewhat obliquely inserted with but little cavity. *Skin* greenish yellow, with a little gray russet; but on the sunny side of a brownish red, full of rough russetty specks. *Flesh* white and crisp, with an abundant, sugary, high-flavoured musky juice.

Ripe the beginning and middle of September.

This does not succeed at all upon the Quince.

It is sold by many nurserymen for the Summer Bonchrétien, a different Pear. The wood and manner of growth of the Musk Bonchrétien is a good deal like the Jargonelle; but the leaves of this are smooth at all times, in the Jargonelle they are covered with a thick pubescent down, especially in the spring and early part of the summer months,

28. ORANGE TULIPÉE. *Duhamel*, No. 79. t. 41,

Poire aux Mouches. *Duhamel*, No. 79. t. 41.

Fruit pretty large, of an oval, turbinate figure, about three inches long, and two inches and a half in diameter. *Eye* small, with a recurved calyx, seated in a pretty deep, plaited basin. *Stalk* short, inserted in a narrow angular cavity. *Skin* green on the shaded side, but of a brownish red, with gray specks, where exposed to the sun. *Flesh* melting, with an agreeable juice.

Ripe the beginning and middle of September.

This succeeds equally on both the Pear and the Quince.

29. PRINCE'S PEAR. *Miller*, No. 29.

Chair à Dame. *Duhamel*, No. 41. t. 16.

Cher Adame. *Ib.*

Poire de Prince. *Ib.*

Fruit above the middle size, somewhat round, but turbinate, and bent at the neck, about two inches and a quarter long, and two inches in diameter. *Eye* small, open, with an acute calyx, in a shallow slightly angular basin. *Stalk* half an inch long, strong, very obliquely inserted. *Skin* grayish russet, turning yellow with gray specks as it becomes ripe, and of a marbled red on the sunny side. *Flesh* rather crisp, with an abundant sweet highly-flavoured juice.

Ripe the middle and end of August.

This succeeds on both the Pear and the Quince.

30. RED MUSCADEL. *Miller*, No. 4.

Bellissime d'E'té. *Duhamel*, No. 80. t. 42.

Suprême. *Ib.*

Fruit middle-sized, turbinate, about three inches long, and two inches and a half broad. *Eye* rather deeply sunk in an obtuse-angled basin. *Stalk* an inch long, rather slender, and somewhat obliquely inserted. *Skin* pale yellow, slightly covered with thin russet, on the sunny side of an orange or bright red. *Flesh* tender. *Juice* plentiful and saccharine.

Ripe the beginning and middle of August.

This succeeds on both the Pear and the Quince.

The Red Muscadel generally produces a second crop of fruit, which ripens about the middle or end of September, but they are not so good as the former. It is a handsome upright growing tree, and a very excellent bearer.

31. ROI D'E'TÉ. *Duhamel*, No. 34. t. 12.

Gros Rousselet. *Ib.*

Fruit middle-sized, of a pyramidal turbinate figure, about three inches long, and two inches and a quarter broad. *Eye* small, open, placed on a nearly flat crown. *Stalk* one inch

and three quarters long, slender, but considerably thickened next the fruit, where it is inserted in a small regular cavity. *Skin* rough, of a pale green, but on the sunny side of a dull red, covered all over with numerous gray russetty specks. *Flesh* half buttery, and melting, with a very agreeable sugary sub-acid juice.

Ripe the end of August and beginning of September.

This succeeds on both the Pear and the Quince.

32. ROUSSELET DE RHEIMS. *Duhamel*, No. 32. t. 11.

Petit Rousselet. *Jard. Fruit*. t. 31.

Fruit small, of a pyramidal figure, about the size and shape of the Rousselet d'Hiver, but more tapering to the stalk; two inches and a quarter long, and one inch and three quarters in diameter. *Eye* small, open, placed on a flat, somewhat depressed apex. *Stalk* an inch long, thick, inserted without any cavity. *Skin* greenish gray, becoming yellow as it ripens, with numerous dark russetty specks, and some dark colouring on the side exposed to the sun. *Flesh* half buttery, and melting, with a very high flavoured musky juice.

Ripe the end of August and beginning of September.

This succeeds very well on both the Pear and the Quince.

33. SABINE D'E'TÉ. *Hort. Trans.* Vol. 4. p. 275.

Fruit of a pyramidal form, broadest at the crown, and tapering to a round blunt point at the stalk. *Eye* small, not deeply sunk. *Stalk* an inch long, inserted in a shallow cavity. *Skin* perfectly smooth and even, of a yellow colour on the shaded side, and of a fine scarlet, minutely dotted when exposed to the sun. *Flesh* white, or nearly so, melting, juicy, and highly perfumed.

Ripe the beginning and middle of August.

Raised, in 1819, by M. Stoffels of Mechlin, and named by him after Mr. Sabine, at that time Secretary to the Horticultural Society of London.

34. SEIGNEUR D'E'TÉ. *Hort. Trans.* Vol. iv. p. 276.

Fruit above the middle size, of a blunt oval figure. *Skin* of a fine orange, with bright scarlet on the sunny side, sprinkled with small brown spots, and partially marked with larger ones of the same colour. *Flesh* melting, with an extremely small cone, and a rich high-flavoured juice.

Ripe the beginning and middle of September.

This very beautiful Pear has been known in Flanders many years, fruit of which were sent to this country by M. Stoffels of Mechlin, and exhibited at the Horticultural Society, in 1819.

35. SKINLESS PEAR. *Miller*, No. 13.

Poire sans Peau. *Duhamel*, No. 35. t. 13.

Fleur de Guignes. *Ib.*

Fruit below the middle size, of a somewhat pyramidal figure, about two inches and a half long, and one inch and three quarters in diameter. *Eye* small, nearly closed, slightly depressed. *Stalk* one inch and a half long, slender, rather crooked, inserted in a small cavity. *Skin* extremely thin, smooth, pale green, with a few gray specks; on the sunny side yellow, marbled with light red. *Flesh* melting, with a most excellent sweet and perfumed juice.

Ripe the beginning and middle of August.

This grows strong on the Pear, but middling on the Quince.

36. SUMMER BONCHRÉTIEN. *Miller*, No. 34. *Pom. Mag.* t. 14.

Bonchrétien d'E'té. *Duhamel*, 90. t. 47. f. 4.

Gracioli. *Ib.* according to the *Pom. Mag.*

Die Sommer Christbirne. *Pom. Aust.* Vol. 1. p. 38.

Fruit large, irregularly pyramidal, about four inches long, and three inches in diameter, exceedingly knobby and irregular in its outline, particularly about the eye. *Eye* small, prominent, in a narrow, shallow, obtuse-angled basin. *Stalk* two inches and a half long irregular and crooked, very obliquely inserted, in a knobby, irregular cavity. *Skin*, when fully ripe, of a pale lemon colour, very slightly tinged with red on the sunny side, and covered all over with small green dots. *Flesh* yellowish, breaking, firm, juicy, very sweet and excellent. *Cone* very small, placed near the eye.

Ripe the middle of September.

This will take on both Pear and Quince, but should never be grafted on the latter stock.

A very excellent old Pear, mentioned by Parkinson, and by many modern Pomologists in France, Italy, Holland, and Germany, under various other names, not necessary to quote here as synonymes.

It succeeds best in this country on an east or west wall, being rather too tender for an open standard.

37. SUMMER FRANCRÉAL. *Pom. Mag.* t. 106.

Francreal d'E'té. *Diels*, *Pom.*

Vol. iii. p. 245.

Fondante, *Knoop*. *Pom.* 93. t. 3.

France Caneel, *Ib.*

Gros Micet d'E'té.

French Gardens,

Of some

} according to the
Pom. Mag.

Fruit rather large, turbinate, thickest about two-thirds from the stalk, diminishing a little to the eye, about three inches and a quarter long, and three inches in diameter. *Eye* connivent, moderately depressed. *Stalk* short and thick. *Skin* green, nearly smooth, becoming pale yellowish green, after the fruit has been gathered some time, and is fit for table. *Flesh* white, firm, juicy, becoming buttery and melting, rich and excellent.

Ripe the middle of September.

A very hardy tree, and a great bearer as an open standard.

38. WILLIAMS'S BONCHRÉTIEN. *Hort. Trans.* Vol. ii. p. 250. t. 16.

Fruit pretty large, of an irregular pyramidal, and somewhat truncated form, from three to four inches long, and from two to three inches in diameter. *Eye* seated on the summit, and never in a hollow or cavity, as in other varieties called Bonchrétien. *Stalk* an inch long, very gross and fleshy. *Skin* pale green, mottled all over with a mixture of darker green and russet brown, becoming yellowish and tinged with red on the sunny side when fully ripe. *Flesh* whitish, very tender and delicate, abounding with a sweet and agreeably perfumed juice.

Ripe the end of August to the middle of September.

This Pear appears to have sprung up from seed in the garden of Mr. Wheeler, a schoolmaster at Aldermaston, in Berkshire, previously to 1770, as it was then a very young plant. An account of it was published by the Horticultural Society, as above, in 1816, at which time the garden in which the tree grew was in the possession of William Congreve, Esq.

39. WINDSOR. *Of all English Gardens.*

Fruit middle-sized, oblong, obovate, not either pyramidal or turbinate, being widest above its middle, tapering to the crown, and suddenly contracted towards the stalk, where it is slender; about three inches and half long, and two inches and a quarter in diameter. *Eye* small, with a connivent calyx, prominently placed on the summit. *Stalk* an inch long, slender, convexly inserted without any cavity. *Skin* yellowish green, full of small green specks, becoming yellow when fully ripe, and tinged with orange on the sunny side. *Flesh* white, soft, with a little grit at the core, and a sugary astringent juice.

Ripe the end of August and beginning of September.

I have not quoted any synonymes of this Pear from foreign authors, not being able to satisfy myself of their identity with it. DUHAMEL's figure of Cuisse Madame is pyramidally turbinate, evidently a different fruit.

The wood of the Windsor Pear is very stout, never producing laterals, perfectly erect, so much so as to be readily distinguished in the nursery from every other sort. The tree is by no means a hardy one, being very liable to canker, especially when planted either on gravelly or cold wet soils.

40. YAT. } *Of the Dutch Gardens.*
Yut.

Fruit rather small, turbinate, about two inches long, and one inch and three quarters in diameter, generally a little flattened on the opposite sides. *Eye* small, opens with a very small calyx, seated in a rather shallow uneven basin. *Stalk* an inch long, rather slender, obliquely inserted, without any cavity. *Skin* of a very thick russetty brown, thickly covered with round gray specks, and generally a little coloured when exposed to the sun. *Flesh* breaking and tender, with a very sugary, rich, and highly perfumed juice.

Ripe the middle and end of September.

The trees of this very valuable variety grow large, and the branches are drooping like those of the Jargonelle, but much more slender and numerous. A very hardy bearer, brought from Holland by the late Thomas Harvey, Esq., and planted in his garden at Catton, near Norwich, about sixty years ago, along with some plants of the Dutch Mignonne Apple, both sorts of which are now growing.

SECT. III. — *Autumnal-Round-fruited.*

41. ASTON TOWN. *Hooker, Pom. Lond. t. 18.*

Aston Town. *Pom. Mag. t. 139.*

Fruit middle-sized, of a roundish turbinate figure, somewhat like a narrow-crowned Crasanne, but more tapered next the stalk, about two inches and a half deep, and nearly the same in diameter. *Eye* small, shallow. *Stalk* one inch and a half long, slender, protruding in a direct line from the base, and inserted with but little cavity. *Skin* pale greenish white, rugose, covered with numerous gray russetty specks, like the Crasanne. *Flesh* tender, buttery, and full of a most excellent saccharine perfumed juice.

Ripe the beginning and to the end of October.

Branches long and rather slender, flagelliform, with a manner of growing peculiar to this tree, that is, a tendency to twist round in growing upwards; so that at a distance, when planted as a standard, it may be distinguished from every other sort.

This most excellent Pear is at present but little known in many parts of England. It is, however, well known, and extensively cultivated in the north-west counties of Lancaster, Chester, and Hereford. In the latter county, particularly at Shobden Court, and at Garnstone, it is grown in abundance, both on walls, espaliers, and on open standards, where it furnishes constant crops of most perfect fruit, fully equal in goodness to those of the Crasanne, which it somewhat resembles. It was raised many years ago at Aston, in Cheshire.

42. AUTUMN BERGAMOT. *Miller*, No. 32. *Pom. Mag.* t. 120.

| | | |
|------------------|---|--|
| Common Bergamot, | } | <i>Hort. Soc. Cat.</i> No. 52. <i>Ib.</i> |
| York Bergamot, | | No. 62. according to the <i>Pom. Mag.</i> |

Fruit small, approaching the middle size, depressed, globular, about two inches and a half deep, and the same in diameter. *Eye* small, open, in a regular-formed shallow depression. *Stalk* short and thick, inserted in a rather wide funnel-shaped cavity. *Skin* rather rough, yellowish green; but of a dull brown on the sunny side, and full of gray scabrous specks. *Flesh* whitish, melting, a little gritty next the core, with a sugary and richly perfumed juice.

Ripe the beginning of October, and good till the end.

This succeeds well on both the Pear and the Quince.

I have not quoted Duhamel, as he has given two figures of his Bergamotte d'Automne, neither of which appears to correspond with our Autumn Bergamot.

It is one of the best Pears of the season, and it is also one of the most ancient, supposed to have been in England ever since the time of Julius Cæsar.

43. BELLE ET BONNE. *Pom. Mag.* t. 118.

Belle et Bonne. *Baumann's Catalogue.*

Schöne und Gute. *Taschenbuch*, p. 431., according to the *Pom. Mag.*

Fruit large, globular, depressed, about three inches deep, and three inches and a half in diameter. *Eye* large, open, with short crumpled segments of the calyx, in a shallow and

rather uneven depression. *Stalk* one inch and a half long, curved, slightly inserted in a narrow cavity. *Skin* pale yellow, mixed with green, a little russetty on the sunny side, and slightly tinged with a few faint streaks of pale brown. *Flesh* white, a little gritty, but soft and mellow, with a saccharine, rich, and perfumed juice.

Ripe the end of September, and is good for two or three weeks.

It succeeds well on both the Pear and the Quince.

This very valuable variety was introduced by the Horticultural Society in 1826, to whom it was sent by Messrs. Baumann of Bollwiller. It has been cultivated here under the erroneous names of Charles d'Autriche and Belle de Bruxelles, both of which are different fruits from this.

44. BERGAMOTTE CADETTE. *Duhamel*, No. 54. t. 44. f. 2.

Poire de Cadette. *Ib.*

Fruit middle-sized, roundish, or sub-turbinate, about two inches and three quarters deep, and the same in diameter. *Eye* small, almost closed, very little sunk in a somewhat flattened apex. *Stalk* an inch long, thick, inserted in a rather shallow angular cavity. *Skin* smooth, yellowish, and shaded with red on the sunny side. *Flesh* and *Juice* excellent, little inferior to any of the other Bergamots.

Ripe the beginning and middle of October.

This succeeds both on the Pear and the Quince.

45. BEZY D'HERI. *Duhamel*, No. 23.

Besideri. *Miller*, No. 45.

Fruit middle-sized, of a somewhat roundish ovate figure, about two inches and a half long, and two inches and a quarter in diameter. *Eye* open, flat. *Stalk* one inch and a quarter long, slender, curved. *Skin* smooth, pale green, inclining to yellow, slightly tinged with red on the sunny side. *Flesh* rather dry, and but indifferent for eating, but it bakes well.

In use October and November.

This Pear takes its name from *Heri*, a forest in Bretagne, between Rennes and Nantes, where it was found in a wild state.

46. BEZY DE LA MOTTE. *Duhamel*, 82. t. 44. f. 5. *Pom. Mag.* t. 143. *Hort. Trans.* Vol. v. p. 132. t. 2. f. 2. *Hort. Soc. Cat.* No. 123.

Bin Armudi, } Of some Collections, accord-
Beurré blanc de Jersey, } ing to the *Pom. Mag.*

Fruit pretty large, of a roundish turbinate figure, about three inches deep, and the same in diameter. *Eye* small, open, sunk in a round shallow basin. *Stalk* an inch long, bent, strong, and inserted in a small but widish cavity. *Skin* yellowish green, covered with gray russetty specks, becoming yellow when fully ripe. *Flesh* white and melting, with a rich, sugary, high-flavoured juice.

Ripe the beginning and middle of October, and will keep till the end of November.

This succeeds on both the Pear and the Quince. It bears very well on a standard, but better as an espalier. The fruit is generally larger than the specimen figured in the Horticultural Transactions. It is a most excellent Pear, and well deserves cultivation.

47. CHARLES D'AUTRICHE. *Hort. Trans.* Vol. iii. p. 120. *Ib.* Vol. iv. p. 521.

Fruit large, very handsome, about three inches and a half long, and three inches broad, in colour something like a white Beurré, but in shape more convex and irregular. *Eye* in a confined hollow, not deeply sunk. *Stalk* an inch long. *Skin* greenish yellow, profusely sprinkled with brown specks, and partially russetted. *Flesh* white, melting, very juicy, with a rich high flavour, but with little perfume.

Ripe the beginning to the end of November.

A very fine and beautiful fruit, raised by Dr. Van Mons, and sent to the Horticultural Society, where it was exhibited in November, 1816.

48. CRASANNE. *Langley*, t. 65. f. 5. *Miller*, No. 46. *Duhamel*, No. 49. t. 22.

Beurré Plat. *Knoop. Pom.* p. 154.

Fruit above the middle size, of a roundish turbinate figure, about two inches and a half deep, and a little more in diameter. *Eye* small, and placed in a deep narrow basin, something like the eye of an apple. *Stalk* one inch and a quarter long, crooked, slender, and inserted in an open shallow cavity. *Skin* greenish yellow, thinly covered with a reticulated gray russet. *Flesh* extremely tender, buttery, and full of a rich, saccharine juice.

Ripe the beginning of November, and will keep till Christmas.

This succeeds on both the Pear and the Quince; but it is much better grafted upon the Pear stock.

M. de la Quintinie says, the Crasanne takes its name from *ecrasé* (flattened or crushed,) its form generally giving

to the fruit the appearance of having been pressed down. It is a most excellent bearer upon an east or south-east wall, and one of the very best Pears of its season.

Its time of keeping in perfection may be considerably lengthened, by gathering the crop at three different times; the first, a fortnight or more before it is ripe; the second a week or ten days afterwards; and the third, when fully ripe: this last gathering will be the first to be brought to table, the middle gathering the next, and the first will be the last in succession.

By this mode of proceeding, this, as well as all the Autumnal Pears, may be kept several weeks longer in perfection, especially after hot summers, than by the usual method of waiting till the crop is ripe, and then gathering the whole at once.

49. DOUBLE D'AUTOMNE. *Hort. Soc. Cat.* No. 227.

Fruit middle-sized, in the form of a Bergamot, handsomely round, without angles, and tapering towards the stalk. *Eye* small, open, with very short segments of the calyx, sunk in a handsome, round, shallow basin. *Stalk* three quarters of an inch long, inserted in a small oblique, slightly-lipped cavity. *Skin* an entire cinnamon russet, through which a little green appears, the whole covered with numerous light gray specks. *Flesh* white, breaking, a little gritty, but mellow. *Juice* saccharine, very excellent, with a little perfume.

Ripe the end of October, and good all November.

A very handsome new Pear, and very excellent when in perfection.

50. ECHASSERY. *Miller*, No. 55. *Duhamel*, No. 66. t. 32.

Bezy de Chassery. *Ib.*

Bezy de Landry. *Knoop. Pom.* p. 134.

Poire d'Œuf. *Ib.*

Fruit middle-sized, of a roundish, turbinate figure, something like a Citron, or the Ambrette, but smaller next the stalk, about two inches and a half long, and two inches in diameter. *Eye* small, with an open flat calyx, placed in a shallow plaited basin. *Stalk* one inch and a quarter long, straight, a little knobby, inserted in an irregularly-formed cavity. *Skin* smooth, green, with a few gray specks, becoming yellow as it ripens. *Flesh* melting and buttery, with a rich, sugary, perfumed juice.

Ripe in November, and will generally keep good till Christmas.

This succeeds on both the Pear and the Quince.

51. ELTON. *Hort. Trans.* Vol. ii. p. 1. t. 1.

Fruit middle-sized, of an oval figure, a little broader towards the crown. *Eye* very small, nearly free from the segments of the calyx, and very slightly imbedded. *Stalk* rather stout, straight, and deeply inserted. *Skin* of a greenish russetty gray, with numerous specks of a darker russet, and tinged with orange on the sunny side, which is generally towards the stalk, as the fruit is mostly pendent from the extremities of the branches. *Flesh* crisp when in perfection, and of an excellent flavour; but will be mealy if kept too long from the tree.

Ripe the middle of September, and by gathering at different times, may be kept five weeks. Its season generally terminates with the commencement of the Autumn Bergamot.

In 1812, the original tree, about 170 years of age, was standing in an orchard in the Parish of Elton, in Herefordshire, from whence it received its name from Mr. Knight, who thinks it may remain in health three centuries, as it is now in a very vigorous state of growth. It is much better as an open standard than if cultivated against a wall.

52. GANSEL'S BERGAMOT. *Hooker, Pom. Lond.* 17. *Pom. Mag.* t. 35.

Brocas Bergamot. *Of some English Nurseries.*

Ives's Bergamot. *Of the Norwich Gardens.*

Bonne Rouge. *Of the French Gardens.*

Fruit ovate, very much flattened at the crown, of a very regular figure, quite destitute of angles, about three inches deep, and three inches and a half in diameter. *Eye* small, with a very short calyx. *Stalk* short and fleshy, thickening on the back of its bent part. *Skin* dull brown, like that of the Brown Beurré, a little marked with dashes of a deeper colour. *Flesh* white, melting, very sweet, rich, and high flavoured.

Ripe the middle of November, and will keep good a month.

This most excellent Pear was obtained from a seed of the Autumn Bergamot, by Lieutenant-General Gansel, at his seat at Donneland Hall, near Colchester, about half a century ago, namely, in 1768. The Bonne Rouge of the French is evidently the same sort. How it came to be named Brocas Bergamot does not appear; the fruit bearing this name on the Continent is the Easter Bergamot.

53. GREEN SYLVANGE. *Hort. Trans.* Vol. v. p. 430.

Sylvange Vert. *Hort. Soc. Cat.* No. 585.

Bergamotte Sylvange. *Jard. Fruit.* t. 33.

Fruit middle sized, in shape somewhat like a Bergamot. It is swoln in the middle, and irregular in its outline, usually flattened towards the head; rounded towards the stalk; or terminated by a very blunt point. *Eye* small, and lies in a slightly depressed hollow, the edge of which is studded with small knobs. *Stalk* short, slender, obliquely inserted under a slight lip. *Skin* rough, of a bright green on the shaded side; but where exposed to the sun of a deeper green, sprinkled with gray spots, and marked with almost black blotches. *Flesh* green near the skin, white in the centre, fine, soft, and melting, with a saccharine juice of a peculiarly agreeable flavour.

Ripe in October, and will keep two months.

This succeeds best on the Pear, not on the Quince.

There are three sorts of Pears called Sylvanges; the *yellow*, the *long*, and the *green*, which derive their name from a hamlet, situated about two miles west of the road leading from Metz to Thionville; of these the *green* is the most esteemed. All the Sylvanges are rather tender where they are natives; they will, of course, require a favourable aspect.

54. GRAY DOYENNÉ. *Pom. Mag.* t. 74. *Hort. Trans.* Vol. i. p. 230. *Duhamel*, 84. t. 47. *Jard. Fruit.* Vol. iii. p. 114. t. 41.

Red Doyenné,
Doyenné Gris,
Doyenné Roux,
Doyenné d'Automne,

} of some Collections, according to
the *Pom. Mag.*

Fruit not quite so large as that of the White Doyenne, and more turbinate, about two inches and three quarters, or three inches long, and nearly the same in diameter. *Eye* very small, mostly closed, and placed in a shallow impression. *Stalk* half an inch long, stout, rather deeply inserted in a narrow short-lipped cavity. *Skin* covered with a bright cinnamon russet; occasionally, in high ripened specimens, red next the sun. *Flesh* yellowish white, rich, melting, and sugary, of excellent flavour.

Ripe the end of October, and will keep a few weeks.

This succeeds on both the Pear and the Quince.

A very handsome and hardy fruit, highly deserving of cultivation.

55. *JALOUSIE.* *Duhamel*, No. 86. t. 47. f. 3.

Fruit pretty large, of a roundish turbinate figure, pinched in a little towards the stalk, about three inches long, and nearly the same in diameter. *Eye* small, rather deeply sunk, in a wide well formed hollow. *Stalk* an inch long, curved, and inserted in a small round cavity. *Skin* of a thin russetty or chestnut colour on the shaded side; but of a dull red where exposed to the sun. *Flesh* soft and buttery, with a saccharine juice, and of an excellent flavour.

Ripe the end of October and beginning of November.

This languishes and perishes in a few years on the Quince.

56. *LAN SAC.* *Miller*, No. 47. *Duhamel*, No. 109. t. 57.

Dauphine. *Ib.*

Satin. *Ib.*

Fruit below the middle size, nearly globular, about two inches deep, and the same in diameter. *Eye* small, with a recurved calyx, placed on the convex part of the apex. *Stalk* three quarters of an inch long, straight, with a strong curb or embossment next its insertion in the fruit. *Skin* smooth, of a yellowish green colour. *Flesh* yellowish, melting, with a sugary, slightly perfumed juice.

Ripe in November, and will keep till Christmas.

This succeeds on both the Pear and the Quince.

57. *MOOR-FOWL EGG.* *Hort. Soc. Cat.* No. 416.

Fruit rather small, of a globular-ovate figure, abruptly tapering from the middle, both to the crown and the stalk, about two inches and three quarters deep, and the same in diameter. *Eye* small, open, with a short, slender, strigose calyx, placed in a rather narrow and shallow basin. *Stalk* one inch and a half long, slightly inserted by the side of a small elongated lip. *Skin* pale yellow, mixed with green, and tinged on the sunny side with a lively orange brown, interspersed with numerous minute russetty spots. *Flesh* yellowish white, a little gritty, but tender and mellow. *Juice* sugary, with a slight perfume.

Ripe the end of September, and will keep two or three weeks.

This is a Scotch variety, and partakes something of the Swan's Egg. It is a desirable and hardy fruit.

58. *PRINCESS OF ORANGE.* *Pom. Mag.* t. 71.

Princesse d'Orange. *Hort. Trans.* Vol. iv. p. 277.

Fruit roundish, turbinate, about the size of a White Beurré, two inches and three quarters deep, and the same in di-

ameter. *Stalk* half an inch long, inserted in a shallow cavity. *Skin* a bright reddish-orange russet. *Flesh* yellowish white, sugary, and rich ; it is in some seasons perfectly melting, but occasionally is a little gritty.

It is in perfection in October.

This succeeds equally well upon the Pear and the Quince.

The Princess of Orange is a very handsome and desirable autumn Pear. It was raised in 1802 by the Comte de Coloma, as we learn from the *Hort. Trans.*

59. SWISS BERGAMOT. *Miller*, No. 33.

Bergamotte Suisse. *Duhamel*; 47. t. 20.

Fruit middle-sized, somewhat turbinate, and pinched in towards the stalk ; about two inches and a half long, and two inches and a quarter in diameter. *Eye* small, in a shallow depressed basin. *Stalk* three quarters of an inch long, slender, a little warted, inserted in a small oblique cavity. *Skin* green, striped with red, turning yellow as it ripens. *Flesh* melting, and full of juice, but not so high flavoured as in other Bergamots.

Ripe the end of September and beginning of October.

This succeeds equally well on the Pear and the Quince.

60. VARIEGATED CRASANNE.

Crasanne Penachée. *Duhamel*, No. 50. t. 23.

Fruit scarcely differing from the Crasanne described before, of which it is a variety. The branches are not so strong, and the leaves have a very lively appearance, the entire margin of each being of a pale yellow when they first expand, and become white when fully grown.

It makes a very handsome appearance in the shrubbery among other ornamental trees : but its fruit can only be obtained by planting it against a warm wall.

SECT. IV. — *Autumnal Conical-fruited.*

61. AH, MON DIEU. *Duhamel*, No. 38.

Mondieu.

Poire d'Amour.

} *Of the French Gardens.*

Fruit rather small, of an oblong turbinate figure, about two inches and a half long, and two inches in diameter. *Eye* small, rather prominent, surrounded by a few slight plaits. *Stalk* an inch long, rather stout, curved, with a small embossment at its insertion. *Skin* yellow on the shaded side, but of a beautiful red, with numerous darker dots, where ex-

posed to the sun. *Flesh* white, tender, and full of a very rich perfumed juice.

It ripens upon the tree the end of September, and will not keep above two or three weeks.

This succeeds on both the Pear and the Quince.

62. ALEXANDRE DE RUSSIE. *Hort. Soc. Cat.* No. 5.

Fruit above the middle size, somewhat obliquely pyramidal, with a very uneven knobby surface, about three inches and a half long, and two inches and three quarters in diameter. *Eye* open, with short narrow segments of the calyx, placed in a shallow, narrow plaited hollow. *Stalk* half an inch long, thick, almost horizontally inserted under an elongated knobby lip. *Skin* greenish yellow, but almost wholly covered with a cinnamon-gray russet. *Flesh* almost white, gritty, but tender and mellow. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep more than two or three weeks.

This is a very fine Bonchrétien-shaped variety, which has been lately raised in Flanders, and sent to the Horticultural Society, in whose garden it, in 1830, produced some uncommonly fine fruit upon an open standard, from which this description is taken.

63. AUTUMN COLMAR. *Hort. Gard. Coll.*

Fruit middle-sized, oblong, in shape that of a Colmar, but irregular in its outline, about three inches long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, slightly sunk in an uneven depression. *Stalk* an inch long, straight, inserted in a small uneven cavity. *Skin* pale yellow, sprinkled with russety specks, which become broader on the sunny side, and spread into a thin russet. *Flesh* rather gritty, but mellow, with a sugary and slightly perfumed juice.

Ripe the beginning of October, but will not keep more than two or three weeks in perfection.

This is another of the new Flemish Pears, grown in the Horticultural Society's Garden at Chiswick, and bears extremely well upon an open standard.

64. BELLE LUCRATIVE. *Hort. Soc. Cat.* No. 41.

Fondante d'Automne. *Ib.* No. 269.

Fruit middle-sized, round in its outline, tapering to the stalk, and a little uneven in its surface, about three inches deep, and two inches and three quarters in diameter. *Eye* open, with a very short calyx, in a shallow, rather obliquely

impression. *Stalk* an inch long, strong, curved, inserted in a very narrow, oblique shallow cavity. *Skin* pale yellow, mixed with green, slightly russeted. *Flesh* a little gritty, but very soft, mellow, and tender. *Juice* abundant, sugary, with a slight musky perfume.

Ripe the beginning and middle of October, but will not keep above two or three weeks.

Another of the new Flemish Pears, grown in the Horticultural Society's garden at Chiswick, on an open standard. It is good and handsome.

65. *BELLISSIME D'AUTOMNE.* *Duhamel*, No. 12. t. 19. f. 1.

Vermilion. *Ib.*

Petite Certeau. *Jard. Fruit.* t. 27.

Fruit middle-sized, of a long pyramidal shape, somewhat like the Jargonelle, about three inches long, and two inches in diameter. *Eye* pretty deep. *Stalk* an inch long, thickened next the fruit, and obliquely inserted. *Skin* smooth, yellow on the shaded side; but of a bright red, and full of gray specks, where fully exposed to the sun. *Flesh* white, crisp; on some soils it is half buttery. *Juice* sweet, and highly flavoured.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

66. *BEURRÉ KNOX.* *Hort. Soc. Cat.* No. 104.

Fruit above the middle size, oblong, in form somewhat like the Brown Beurré, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, open, in a very narrow shallow depression. *Stalk* an inch long, crooked, diagonally inserted under a short, knobby, elongated lip. *Skin* pale green, with a little thin brownish-gray russet on the sunny side. *Flesh* a little gritty, but mellow. *Juice* saccharine, but without any peculiar flavour.

Ripe the middle and end of October, and will keep a few weeks in perfection.

Another of the newly raised Flemish Pears, grown in the Horticultural garden at Chiswick, upon an open standard.

67. *BEZY DE MONTIGNY.* *Duhamel*, No. 83. t. 44. f. 6.

Trouvé de Montigny. *Hort. Soc. Cat.* No. 122.

Fruit middle-sized, pyramidal, somewhat like the Bezy de la Motte in figure, about two inches and three quarters long, and two inches and a quarter in diameter, compressed towards the stalk. *Eye* small, with a reflexed calyx, in a round shallow basin. *Stalk* an inch long, stout, inserted

in a small oblique-lipped cavity. *Skin* very smooth, green, turning yellow as it becomes matured. *Flesh* white, a little gritty, but melting, with a sugary somewhat musky juice.

Ripe the end of September and beginning of October.

This succeeds on both the Pear and the Quince.

68. BEZY VAET. *Hort. Trans.* Vol. v. p. 407.

Fruit somewhat of the shape of a Swan's Egg, but larger. *Eye* a little sunk. *Stalk* an inch long. *Skin* dull green, covered with russetty spots. *Flesh* yellowish, perfectly melting, remarkably sweet, and very agreeably perfumed.

Ripe in November, and will keep a month or more.

Raised by M. Parmentier, at Enghien, and exhibited at the Horticultural Society in 1820.

69. BISHOP'S THUMB. *Hort. Soc. Cat.* No. 126.

Fruit long, rather slender, slightly tapering from the crown to the stalk, having an irregular and slightly knobby outline, in the manner of the Calebasse, about three inches and three quarters long, and two inches in diameter. *Eye* small, open, with slender segments of the calyx, slightly sunk in an uneven hollow. *Stalk* one inch and a half long, slender, recurved, and obliquely inserted in a two-lipped cavity. *Skin* dark green, almost wholly covered with an iron-coloured russet, on the sunny side of a dark rufous brown, thickly sprinkled with gray russetty dots. *Flesh* greenish yellow, melting, with an abundance of rich, saccharine, high-flavoured juice.

Ripe the middle to the end of October.

A very excellent Pear, although its figure is far from being handsome. Decidedly distinct from Calebasse.

70. BONCHRÉTIEN FONDANTE. *Hort. Soc. Cat.* No. 138.

Fruit above the middle size, oblong, with a pretty regular outline, about three inches and a half long, and two inches and three quarters in diameter. *Eye* small, with a closed calyx, slightly sunk in a narrow and pretty regular hollow. *Stalk* three quarters of an inch long, rather stout, curved, and slightly inserted in a narrow round cavity. *Skin* pale green, a good part of which is covered with a deep cinnamon russet, thickly sprinkled with light-coloured russetty specks. *Flesh* yellowish white, a little gritty, but rich and buttery, and full of a highly saccharine rich-flavoured juice.

Ripe the end of October, and will keep good a month.

This most excellent Pear is also a newly-raised Flemish variety, grown in the Horticultural Society's garden at Chiswick, on an open standard.

71. BROWN BEURRE, *Miller*, No. 34. *Pom. Mag.* t. 114.

Beurré. *Of Duhamel*, 75. t. 38.

Beurré Gris. *Knoop. Pom.* p. 135.

Beurré Rouge. *Ib.*

Beurré Doré. *Ib.*

Beurré d'Anjou. *Ib.*

Beurré d'Or. *Ib.*

Beurré d'Ambleuse. *Ib.*

Beurré d'Amboise. *Ib.*

Poire d'Amboise. *Ib.*

Isambert. *Ib.*

Red Beurré,
Golden Beurré, } *Of English Catalogues*, according to
Beurré du Roi, } the *Pom. Mag.*

Fruit large, of an oblong figure, about four inches long, and three inches in diameter, tapering to the stalk. *Eye* small, with a converging calyx, placed in a shallow depression. *Stalk* three quarters of an inch long, rather stout, and thickening obliquely into the fruit. *Skin* greenish yellow, appearing through a covering of thin russet, coloured more or less with brown or red on the sunny side. *Flesh* white, with some greenish veins through it, melting, buttery, juicy, rich and excellent.

Ripe in October, and will keep good only a few weeks.

This succeeds equally well on the Pear and the Quince.

This highly esteemed and well-known Pear has had many different names assigned to it, as will be seen by the synonyms above quoted, and it has probably many more. Those that relate to colour, such as Gray, Golden, and Red, have originated from trees on different stocks, on different soils, and in different situations of climate and of aspect, which, the practical gardener is well aware, contribute materially, not only to the colour of the Pear, but of the apple and the Peach. Other names, and of these not a few, arise from the locality of places where the fruit happens to be cultivated. The Beurré Pear in France, as well as in this country, is esteemed as the best of its season.

72. CALEBASSE. *Hort. Soc. Cat.* No. 164.

Calebasse Musquée. *Knoop. Pom.* p. 94. t. 3.

Fruit long, very irregular in figure, broadly angular, and knobby, about four inches long, and two inches and a half in diameter, compressed below the middle, and bent. *Eye* open, with a very short acute calyx. *Stalk* one inch and a half long, bent, obliquely inserted under one or two knobby

lips. *Skin* grayish yellow, tinged with a deeper yellow on the sunny side, and partially covered with a thin orange-gray russet. *Flesh* breaking, a little gritty, with a very saccharine and plentiful juice.

Ripe the end of September, and will keep two or three weeks.

73. CAPIAUMONT. *Hort. Trans.* Vol. v. p. 406.

Capiaumont. *Pom. Mag.* t. 59.

Beurré de Capiaumont. *Hort. Soc. Cat.* No. 91.

Fruit middle-sized, turbinate, regularly tapering to the stalk, about three inches and a quarter long, and two inches and a half in diameter. *Eye* not at all sunk, but level with the extremity. *Stalk* scarcely half an inch long, inserted without any cavity. *Skin* a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun. *Flesh* yellowish, melting, buttery, very rich, and highly flavoured.

Ripe the middle of October, and will keep for two or three weeks.

This succeeds equally well upon the Pear and the Quince.

It is one of the best of those varieties raised in Flanders during the period when so large an accession was made to the cultivated fruits of that country. It is recorded to have owed its origin to a M. Capiaumont of Mons. The first specimens which were seen in this country came to the Horticultural Society in 1820, from M. Parmentier of Enghien.

It bears well as a standard, but is best cultivated as an open dwarf, grafted upon a Quince stock.

74. CHAT-BRULÉ. *Duhamel*, No. 116.

Fruit middle-sized, of a pyramidal turbinate figure, about two inches and three quarters long, and two inches in diameter. *Eye* small, placed in a shallow plaited hollow. *Stalk* an inch long, obliquely inserted. *Skin* smooth, shining, of a pale yellow, but of a dark brown on the sunny side. *Flesh* melting, but not very juicy, and if kept too long is apt to grow meally.

75. DARIMONT. *Hort. Soc. Cat.* No. 215.

Fruit middle-sized, oblong, in some specimens slightly pyramidal, tapering a little towards the stalk, about three inches long, and two inches and a quarter in diameter. *Eye* small, open, the segments of the calyx generally falling off before the fruit is fully grown, placed in a very narrow shallow depression, and surrounded by a few slightly radiated

plaits. *Stalk* three quarters of an inch long, inserted in a small uneven cavity, sometimes obliquely inserted under a small elongated lip. *Skin* a complete yellowish gray russet, sprinkled with numerous scabrous specks. *Flesh* white, gritty, but melting, with a saccharine, slightly musky, and somewhat astringent juice.

Ripe the end of September and beginning of October.

This is another of the new Flemish Pears, grown in the Horticultural Garden at Chiswick, upon an open standard.

76. DÉLICES D'ARDENPONT. *Hort. Soc. Cat.* No. 217.

Fruit above the middle size, oblong pyramidal, enlarged beyond the middle, and compressed towards the stalk, with an uneven and somewhat knobby surface, about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, with a short converging calyx, in a narrow shallow depression, surrounded by a few slight obtusely knobby plaits. *Stalk* an inch long, rather thick, curved, inserted in a rather oblique narrow cavity. *Skin* pale yellow, full of small gray russetty dots, and partially covered with a thin cinnamon-coloured russet. *Flesh* yellowish white, rather gritty, but very mellow when matured, and full of a sugary, slightly astringent, pleasant, somewhat musky, perfumed juice.

Ripe the beginning and middle of October.

This is another of those very fine Pears lately introduced from Flanders, and grown in the Horticultural Society's garden at Chiswick, upon an open standard. It was raised by the late Counsellor Hardenpont, of Mons, by whom a number of other good Flemish Pears were obtained from seed some years ago.

77. DILLEN. *Hort. Trans.* Vol. iii. p. 119.

Gros Dillen. *Hort. Soc. Cat.* No. 223.

Fruit ovate, irregularly turbinate, about three inches and a half long, and nearly three inches in diameter. *Eye* flat. *Stalk* short and thick. *Skin* yellowish green, slightly speckled with brown. *Flesh* white, with a slight musky flavour, and very little core.

Ripe early in October, and will keep a few weeks.

A fine buttery Pear of the first order, and very handsome. It was received by the Horticultural Society from Dr. Van Mons of Brussels, in 1817.

78. DOYENNÉ PANACHÉ. *Hort. Trans.* Vol. vii. p. 177.

Fruit in form the same as the Gray Doyenné, but tapers a little more towards the stalk. *Skin* a bright clear yellow,

faintly striped with green and red, and sprinkled all over with small russetty brown dots. *Flesh* white, melting, sweet, and very agreeable; but it is not so high-flavoured as the Gray Doyenné.

In eating from October till Christmas.

79. DOYENNÉ SANTELETE. *Hort. Soc. Cat.* No. 241.

Fruit above the middle size, pyramidally oblong, not much unlike a Chaumontelle in shape, but narrow at the crown, and more compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, open, with a very shut strigose calyx, slightly sunk in a narrow obtusely angular hollow. *Stalk* an inch long or more, curved, very slightly inserted, sometimes a little obliquely, in a narrow base. *Skin* pale green, thinly covered with detached specks of gray russet, which are more numerous round the stalk. *Flesh* white, a little gritty, but tender. *Juice* saccharine, with a slight musky perfume.

Ripe the beginning of October, and will keep till the end.

This is a very fine handsome Pear from Flanders, grown in the Horticultural Society's garden at Chiswick, upon an open standard.

80. DUCHESS OF ANGOULÈME. *Pom. Mag.* t. 76.

Duchesse d'Angoulême. *Hort. Trans.* Vol. vii. p. 176. t. 3. *Bon. Jard.* 1829, p. 328.

Fruit large, roundish-oblong, tapering towards the stalk, with an extremely uneven knobby surface, usually measuring about three inches and a half each way, or four inches deep, and three inches and a half in diameter, but sometimes much larger. *Eye* deeply sunk in an irregular hollow. *Stalk* an inch long, stout, deeply inserted in an irregular cavity. *Skin* dull yellow, copiously and irregularly spotted with broad russet patches. *Flesh* rich, melting, very juicy, and high flavoured, with a most agreeable perfume.

Ripe in October and November.

This succeeds extremely well on the Quince, as well as the Pear.

The Duchess of Angoulême, the very finest of the late autumn Pears, is said to have been found wild in a hedge of the Forest of Armaillé, near Angers. It arrives at a weight unusual in Pears that are fit for the dessert. Jersey specimens have been seen, which measured four inches and three quarters long, and four inches and a half in diameter, weighing twenty-two ounces.

The trees bear very early and certainly, especially if

grafted upon the Quince stock, for which the sort is particularly well adapted.

It is said to have derived its name from having been found in July, 1815, when the reigning family in France returned, for the second time, to the head of the government.

81. ENGLISH BEURRÉ, *of some Collections.* *Hort. Trans.* Vol. iii. p. 207.

Beurré d'Angleterre. *Duhamel*, No. 76. t. 39.

Fruit middle-sized, of an oval pyramidal figure, very regularly formed at the crown, and tapering to the stalk; about two inches and three quarters long, and two inches in diameter. *Eye* small, with a short connivent calyx, very little depressed. *Stalk* one inch and a quarter long, slender, inserted without any cavity. *Skin* smooth, of a greenish gray, a little tinged with red on the sunny side. *Flesh* white, very buttery, and replete with a sugary and very agreeable juice.

Ripe the end of September and beginning of October.

This succeeds only on the Pear, not on the Quince.

It is clearly distinct from the Brown Beurré, as it does not succeed when grafted upon the Quince; the other succeeds well on both.

82. FLEMISH BEAUTY. *Pom. Mag.* t. 128.

Bouche Nouvelle. *Hort. Soc. Cat.* No. 151.

Brilliant. *Ib.* 157.

Fondante de Bois. *Ib.* 270.

Imperatrice de la France. *Ib.* 338.

La Belle de Flandres. *Ib.* 40. according to the *Pom. Mag.*

Fruit rather large, oblong, a little uneven in its outline, and somewhat elongated on the side opposite to the branch on which it grows; about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* open, with a short calyx, prominently placed on a flat crown, or in a very slight depression. *Stalk* an inch long, inserted in a narrow oblique cavity. *Skin* pale yellow, the greater part of which is covered with a thin cinnamon russet, having a faint streak or two of pale brown appearing through on the sunny side. *Flesh* yellowish white, a little gritty, but becoming tender and mellow, and full of a rich, saccharine, slightly musky juice.

Ripe the beginning of October, and will keep a month or longer.

A very fine Flemish variety, grown in the Horticultural

Garden at Chiswick, upon an open standard. It ought to be gathered before it is fully ripe, otherwise it loses much of its goodness.

83. FRANCHIPANNE. *Duhamel*, No. 85. t. 47. f. 2.

Frangipane. *Jard. Fruit.* t. 41.

Fruit pretty large, of a pyramidal turbinate figure, compressed between the middle and the stalk; about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* rather large, seated in a shallow plaited basin. *Stalk* an inch long, strong, bent, and obliquely inserted in a small cavity. *Skin* smooth, of a clear yellow or citron colour, but of a bright red on the sunny side. *Flesh* melting, with a sugary perfumed juice.

Ripe the end of October and beginning of November.

This succeeds on both the Pear and the Quince.

84. GENDESEISM. *Hort. Soc. Cat.* No. 287.

Fruit middle-sized, pyramidal, a little uneven in its outline, about three inches and a quarter deep, and two inches and a half in diameter. *Eye* small, rather open, in a narrow, shallow depression. *Stalk* an inch long, crooked, diagonally inserted, under a large, curved, elongated lip. *Skin* yellowish green, full of gray specks, and slightly covered with thin patches of gray russet. *Flesh* a little gritty, but mellow, and full of a saccharine, rich, and slightly musky juice.

Ripe the end of September and beginning of October.

This is another of the new Flemish Pears, which is grown in the Horticultural Garden at Chiswick, upon an open standard.

85. GREEN SUGAR. *Miller*, No. 42.

Sucre-vert. *Duhamel*, No. 68. t. 34.

Fruit middle-sized, somewhat oblong, but very regularly formed, a little in the manner of a Bergamot, but narrower towards the stalk, about two inches and three quarters long, and two inches and a half in diameter. *Eye* small, open, with a diverging calyx, in a very slight, narrow depression. *Stalk* three quarters of an inch long, strong, slightly inserted in a small uneven cavity. *Skin* smooth, very green, which continues till it is ripe. *Flesh* a little gritty, but very buttery. *Juice* abundant, highly sugary, and of a very agreeable musky flavour.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

*85. *HACON'S INCOMPARABLE.*

Fruit middle-sized, somewhat turbinate, and a little irregular in its outline, occasioned by one or two slightly protuberant angles near its crown; about two inches and a half deep, and three inches in diameter. *Eye* small, open; segments of the calyx short and narrow, slightly sunk in a rather wide uneven depression. *Stalk* an inch long, rather stout, inserted in a somewhat lipped and rather deep cavity. *Skin* rugose, pale yellow, or yellowish white, a good deal mixed with green, and partially covered with a grayish orange russet, particularly round the stalk. *Flesh* yellowish white, slightly gritty, but very buttery and melting. *Juice* abundant, very saccharine, extremely rich, and possessing a high, musky, and perfumed flavour.

In perfection in November and December.

This very valuable and excellent Pear was raised by Mr. James Gent Hacon, of Downham Market, in Norfolk, from a seed of what is called in that neighbourhood Rayner's Norfolk Seedling. The tree is an open standard, about sixteen years old, and sixteen feet high, with pendulous branches, which reach nearly to the ground. It bears most abundantly, and may be justly considered one of the best Pears ever raised in England. It was exhibited at the meeting of the Horticultural Society in Norwich on the 17th November, 1830, when it obtained the silver medal as a prize.

86. *HAZEL PEAR.* *Hort. Trans.* Vol. vii. p. 310.

Fruit rather small, oval, somewhat turbinate, about two inches long, and one inch and a half in diameter. *Eye* small, with a very short acute calyx, placed in a rather shallow basin. *Stalk* an inch long, obliquely inserted. *Skin* yellowish, very much freckled. *Flesh* nearly white, with a very pleasant and agreeable juice.

Ripe the end of October, and will keep a few weeks only.

It is uncertain where this Pear originated. It is now extensively cultivated by the Scotch nurserymen; and for its early bearing, and abundant produce, is by them highly esteemed.

87. *HENRY THE FOURTH.*

Henri Quatre. *Hort. Soc. Cat.* No. 324.

Fruit below the middle size, pyramidal, and somewhat

*No. 85. is inserted twice, in consequence of Hacon's Incomparable having been sent me after the numerical arrangement had been completed.

oblique at the crown, about three inches long, and two inches and a quarter broad. *Eye* small, open, with a short slender calyx, slightly sunk in a narrow, shallow, oblique depression. *Stalk* an inch long, crooked, curved, obliquely inserted under a small elongated lip. *Skin* pale yellow, mixed with green; on the sunny side of an orange-brown, and full of small, gray, russetty specks, which are the more numerous as they approach the crown. *Flesh* pale yellow, a little gritty, but very tender and melting. *Juice* abundant, highly saccharine, with a slight musky perfume.

Ripe the end of September, and will keep a few weeks only.

This is a very excellent dessert Pear, and is grown in the Horticultural Garden at Chiswick upon an open standard.

88. INCOMMUNICABLE. *Hort. Soc. Cat.* No. 340.

L'Incommunicable. *Hort. Trans.* Vol. v. App. ii. p. 6.

Fruit above the middle size, pyramidal, and compressed towards the stalk, about three inches and a half long, and two inches and a half in diameter. *Eye* small, closed by a very short slender calyx, and placed in a very slight narrow depression. *Stalk* half an inch long, stout, bent, diagonally inserted beneath a small elongated lip. *Skin* pale grass-green, thickly sprinkled with small gray russetty specks. *Flesh* yellowish white, tinged near the core with a light shade of orange colour, a little gritty, but melting. *Juice* saccharine, with a slight musky perfume.

Ripe the middle to the end of October.

It is difficult to conceive the origin of this singular name. It has been attached to one of those newly raised Flemish varieties which bear so well and so regularly in the Horticultural Garden at Chiswick upon an open standard.

89. KEISER. *Hort. Soc. Cat.* No. 360.

Fruit middle-sized, turbinate, gradually tapering from the middle to the stalk, about three inches deep, and two inches and a half in diameter. *Eye* small, with short erect segments of the calyx, placed in a very narrow depression. *Stalk* three quarters of an inch long, thick and woody. *Skin* pale green, becoming yellowish green, thickly sprinkled with small gray russetty specks, and russetty round the stalk. *Flesh* greenish white, a little gritty, but melting. *Juice* saccharine, without any peculiar flavour.

Ripe the middle of October, and will keep some weeks.

This is also another of those hardy Pears which bear so plentifully upon an open standard, in the Horticultural Garden at Chiswick.

90. LOUIS-BONNE. *Miller*, No. 53. *Duhamel*, No. 97. t. 53.

Fruit pretty large, somewhat pyramidal, much in the manner of the Saint Germain, but more rounded at the crown, and not so slender towards the stalk, about three inches and a half long, and two inches and three quarters in diameter. *Eye* small, very little sunk. *Stalk* three quarters of an inch long, straight, rather obliquely inserted, with a curb or embossment next the fruit. *Skin* very smooth, of a pale green, becoming a little yellow as it approaches maturity. *Flesh* extremely tender, and full of an excellent, saccharine, well-flavoured juice.

Ripe in November, and will keep till Christmas.

This succeeds on both the Pear and the Quince.

91. MARIE LOUISE. *Hort. Trans.* Vol. v. p. 519. t. 20. *Pom. Mag.* t. 122.

Fruit long ovate, something like a Saint Germain, but more angular in its outline, about three inches and a quarter long, and two inches and a half in diameter. *Eye* open, placed in an oblique, somewhat knobby hollow. *Stalk* one inch and a half long, obliquely inserted in a small uneven cavity. *Skin* greenish, but when fully matured of a rich yellow, clouded with light brown russet on the sunny side. *Flesh* inclining to yellow, perfectly melting, with abundance of saccharine, highly vinous juice.

Ripe the beginning and middle of October.

This most excellent Pear, in favourable seasons, attains a much larger size, being sometimes five inches long and three inches broad. It was raised by the Abbé Duquesne, and sent by Dr. Van Mons of Brussels, to the Horticultural Society in 1816. It bears well as a standard.

92. MARQUISE. *Duhamel*, No. 93. t. 49.

Marchioness. *Miller*, No. 43.

Fruit pretty large, somewhat oval, swelled very much towards the crown, and suddenly narrowed towards the stalk; about three inches long, and two inches and a half in diameter. *Eye* small, placed in a moderately deep narrow basin. *Stalk* one inch and a quarter long, stout, bent, obliquely inserted in a small cavity. *Skin* pale green, shaded with darker, with numerous gray dots, but which becomes yellow as it approaches maturity, with a slight blush on the sunny side. *Flesh* white, breaking, replete with juice of an agreeable musky flavour.

Ripe the end of October, and will keep two or three weeks.

This succeeds on both the Pear and the Quince.

93. MESSIRE JEAN. *Miller*, No. 37.

Messire Jean. *Duhamel*, 55. t. 26.

Messire Jean doré. *Ib.*

Chaulis. *Jard. Fruit.* t. 34.

Fruit middle-sized, flatly turbinate, but somewhat narrowed at each extremity, about two inches and a half deep, and two inches and three quarters in diameter. *Eye* small, open, with an erect calyx, placed in a shallow plaited basin.

Stalk an inch long, bent, inserted in a somewhat funnel-shaped cavity. *Skin* rather rough, yellow, covered almost wholly with a fine, thin, brown russet. *Flesh* white, crisp, breaking, and full of a rich saccharine juice.

Ripe the beginning of October, and will keep a month.

This succeeds on both the Pear and the Quince.

The Messire Jean is a very excellent autumn Pear, and deserves to be generally cultivated. There have been other names given to it, such as *Gray*, *Yellow*, and *White*; they are all the same sort, and these colours arise, as was said of the Brown Beurré, from the different soils, situations, and stocks on which they are grafted, and also from the different ages of the trees themselves.

94. NAPOLEON. *Hort. Trans.* Vol. ii. p. 104. and Vol. iv. p. 215. *Pom. Mag.* t. 75.

Médaille. *Hort. Soc. Cat.* No. 401. according to the *Pom. Mag.*

Fruit large, in form of a Colmar, angular about the eye, a good deal contracted in the middle, about three inches and three quarters long, and three inches in diameter. *Eye* small, with a connivent calyx, a little depressed. *Stalk* half an inch long, thick, straight; in some specimens diagonally inserted under a large, elongated, curved lip. *Skin* smooth, bright green; in which state it remains for some time after the fruit is gathered; it finally changes to a pale green, when the flesh becomes very melting, with a most unusual abundance of rich agreeable juice.

Ripe the middle of November, and remains in perfection several days.

This succeeds equally well upon the Pear and the Quince.

The Napoleon Pear is an excellent variety, raised by Dr. Van Mons, at Louvain, and thence sent to England in 1816. It is a profuse bearer upon an east or west wall; it also succeeds as an open dwarf grafted upon the Quince, and as a common standard.

95. NEW BRIDGE. *Hort. Soc. Cat. No. 430.*

Fruit below the middle size, of a turbinate figure, about two inches and three quarters long, and two inches and a half in diameter. *Eye* small, with a short slender calyx. *Crown* flat, not depressed. *Stalk* an inch long, a little obliquely inserted. *Skin* dull gray, covered with thin gray russet, and of a light, lively, shining brown on the sunny side.

Flesh melting, a little gritty, with a sugary juice, but without any peculiar flavour.

Ripe the end of September and beginning of October, and will not keep longer than a few weeks.

This is another of the new hardy Pears which are produced upon open standards in the Horticultural Garden at Chiswick.

96. POIRE DE LOUVAINE. *Hort. Soc. Cat. No. 381.*

Fruit middle-sized, pyramidal, uneven on its surface, three inches long, and two inches and a half in diameter. *Eye* small, closed with small short segments of the calyx, sunk in a narrow hollow. *Stalk* half an inch long, curved, obliquely inserted. *Skin* dull green, mixed with yellow, full of russetty spots, and a little russetted round the eye. *Flesh* very tender, slightly gritty, and full of a rich, very saccharine, musky juice.

Ripe the beginning of October, and fine till the end.

This is a very excellent Pear, and one of those cultivated in the Horticultural Garden at Chiswick as an open standard. It highly deserves cultivation.

97. POIRE FIGUE. *Hort. Soc. Cat. No. 266.*

Fruit middle-sized, of an oblong figure, irregularly formed by the outward side being considerably more elongated than the inner one next the tree, giving it a curved direction, about three inches and a half long, and two inches and a half in diameter. *Eye* small, open, with very short segments of the calyx. *Stalk* an inch long, curved, diagonally inserted under a broad, elongated lip. *Skin* dull green, almost wholly covered with a thin gray russet, with scarcely any additional colouring where exposed to the sun. *Flesh* a little gritty, but mellow, with abundance of rich, saccharine, and slightly musky juice.

Ripe the end of October, and will keep good a month.

This is not the *Poire de Figue* of KNOOP. It is one of those hardy varieties bearing as an open standard in the Horticultural Garden at Chiswick; and, although not handsome, is a very excellent Pear.

98. POIRE NEILL. *Hort. Soc. Cat. No. 431.*

Fruit large, pyramidally turbinate, generally a little flattened on its opposite sides, and tapering to the stalk. In some specimens the outer side is considerably more elongated than the inner one next the branch on which it grows, nearly four inches long, and three inches and a half in diameter. *Eye* open, rather deeply sunk in an irregular hollow. *Stalk* three quarters of an inch long, obliquely inserted in a narrow uneven cavity. *Skin* pale yellow, intermixed with green, a good deal mottled and marked with thin gray russet. *Flesh* white, a little gritty, but very soft and mellow, abounding with a saccharine and slightly musky juice.

Ripe the beginning of October, and good to the end.

This very fine and handsome Pear is one of those lately introduced from Flanders into the Horticultural Garden at Chiswick, where it is grown as an open standard.

99. RICHE DEPOUILLE. *Hort. Trans.* Vol. v. p. 409.
Riche d'Apoil. *Ib.*

Fruit somewhat resembling the Saint Germain in shape and size, and tapering considerably towards the stalk. *Eye* prominent. *Stalk* one inch and a half long, rather thick. *Skin* of a clear citron yellow, with a slight tinge of bright red on the sunny side, a little mottled with russet, and rough like the skin of an orange. *Flesh* white, melting, not perfumed, but sweet and very pleasant.

Ripe in the autumn and winter months.

This succeeds on both the Pear and the Quince.

Raised some years ago on the Continent, and was brought into this country under the name of *Riche d'Apoil*.

100. ROUSSELINE. *Miller*, No. 40. *Duhamel*, No. 37.
t. 15.

Muscat à longue queue de la fin d'Automne. *Ib.*

Fruit small, of a somewhat oblong figure, swelled out in the middle, tapering to the crown, and compressed towards the stalk, about two inches and a quarter long, and one inch and a half in diameter. *Eye* very small, with a converging calyx, placed in a rather hollow, plaited basin. *Stalk* one inch and three quarters long, slender, inserted in a small cavity. *Skin* smooth, of a greenish yellow on the shaded side, but where fully exposed to the sun, of a lively deep red, sprinkled with numerous gray specks. *Flesh* very tender and delicate, with a sweet and agreeably perfumed juice.

Ripe the beginning of October, and will keep a month.

This succeeds on the Pear, but not at all on the Quince.

101. SECKLE. *Hort. Trans.* Vol. iii. p. 256. t. 9. *Pom. Mag.* t. 72.

New-York Red Cheek. *Hort. Soc. Cat.* 432.

Sycle, } of some Collections, according
Red-cheeked Seckle, } to the *Pom. Mag.*

Fruit rather small, somewhat turbinate, a little compressed towards the stalk, about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* small, open, with a very short calyx, prominently placed on the convex apex. *Stalk* half an inch long, obliquely inserted in a small cavity. *Skin* dull brown, or brownish green, with a very bright red cheek. *Flesh* tender, juicy, melting, peculiarly rich and high flavoured, with a powerful but most agreeable aroma, totally different from that usually perceived in perfumed Pears.

Ripe the middle and end of October.

This beautiful and excellent little Pear ranks among the richest of the American varieties. An account of it was transmitted by Dr. Hosack, of New-York, to the Horticultural Society in 1819, extracted from COXE's work on American Fruit Trees, p. 189. It bears its fruit in clusters at the ends of the branches, is very hardy as an open standard, ripening its fruit with certainty.*

102. SWAN'S EGG. *Langley*, t. 64. f. 4. *Of all English Gardens.*

Fruit small, of an oval, turbinate figure, about two inches long, and one inch and three quarters in diameter. *Eye* small, with a very short calyx, prominently placed on the apex, surrounded by a few wrinkled plaits. *Stalk* three quarters of an inch long, slender, somewhat obliquely inserted, with but little cavity. *Skin* greenish yellow, covered on the sunny side with dull brown, intermixed with small russetty specks. *Flesh* soft and melting, with a very rich musky saccharine juice.

Ripe the end of September and beginning of October, and will keep only a few weeks in perfection.

The Swan's Egg Pear is known to every gardener and dealer in fruit in every county in England; its great certain-

* "The Seckle Pear is found to exceed in excellence of flavour the very richest of our autumn Pears, possessing a high vinous aroma, which can scarcely be compared with any thing in fruits, unless with a concentration of the taste peculiar to the Swan's Egg. Ripe from the end of August to the middle of October." *Pom. Mag.* t. 72.

The above extract, taken from the Pomological Magazine, states its true time of ripening. It would make a beautiful espalier tree grafted on the Quince stock.
Am. Ed.

ty in bearing, and the excellence of its fruit, render it a universal favourite. The tree is readily distinguished in the orchard from almost every sort, by its upright and spire-like growth.

103. URBANISTE. *Hort. Trans.* Vol. v. p. 411.

Fruit pyramidally ovate, very even in form, but compressed towards the stalk; about three inches and a half long, and two inches and three quarters in diameter. *Eye* a little sunk in a very narrow crown. *Stalk* an inch long, obliquely inserted in a moderately deep cavity. *Skin* pale green, inclining to yellow, profusely sprinkled with greenish specks, with small patches of gray russet dispersed over its whole surface, but more particularly round the eye and the stalk. *Flesh* white towards the outside, but deepens to a reddish yellow next the core, which is large, and possesses a small quantity of grit; it is, nevertheless, quite melting, juicy, and very sweet, with a little perfume.

Ripe the end of September and beginning of October.

Raised by the Count de Coloma, of Malines; and specimens of the fruit were exhibited at the Horticultural Society from that gentleman in 1823.

104. VERTE LONGUE. *Miller*, No. 36. *Duhamel*, No. 73.

Mouille-bouche. *Ib.*

Muscat-fleuré. *Bon. Jard.* 1827, p. 311.

Fruit pretty large, of a long pyramidal figure, about three inches and a half long, and two inches and a half in diameter. *Eye* small, with an open calyx, prominently seated on the convex summit. *Stalk* an inch long, straight, inserted without any cavity. *Skin* green, which continues till its maturity. *Flesh* white, melting, and very full of a saccharine, well-flavoured juice.

Ripe the middle of October, and will keep a few weeks only.

This succeeds on both the Pear and the Quince; but it is best on the Pear on dry, hot soils.

105. VERTE LONGUE PANACHÉE. *Duhamel*, 74. t. 37.

Verte longue Suisse. *Ib.*

Culotte de Suisse. *Jard. Fruit.* t. 38.

This in no way differs from the preceding one, except in being rather less, and in its striped fruit, which is beautifully coloured with green, yellow, and red. It ripens also at the same time, and succeeds on both the Pear and the Quince; but, like the former, it is best on the Pear for dry soils.

106. VIGNE. *Miller*, No. 39. *Duhamel*, No. 110.
t. 58. f. 2.

Demoiselle. *Ib.*

Fruit small, of a turbinate figure, about one inch and three quarters long, and one inch and a half in diameter. *Eye* large and open. *Stalk* two inches long, slender, inserted in a small cavity. *Skin* rough, of a dull red colour, quite round, and full of gray specks. *Flesh* melting, and full of a pretty good juice.

Ripe the middle and end of October.

This succeeds on both the Pear and the Quince.

107. WHITE DOYENNÉ. *Pom. Mag.* t. 60.

Doyenné Blanc. *Hort. Soc. Cat.* No. 233.

Doyenné. *Duhamel*, 81. t. 43.

Beurré Blanc. *Ib.*

Bonne-ante. *Ib.*

Saint Michel. *Ib.*

Carlisle.

Citron de Septembre.

Kaiserbirne.

Poire à courte queue.

Poire de Limon.

Poire de Neige.

Poire de Seigneur.

Poire Monsieur.

Valencia.

White Beurré.

} *Of various Collections, according
to the Pom. Mag.*

Fruit pretty large, roundish oblong, narrowest at the stalk, about three inches and a half long, and two inches and three quarters in diameter. *Eye* very small, with small, acute, closed segments of the calyx, placed in a shallow depression. *Stalk* three quarters of an inch long, rather thick, inserted in a small cavity; in some specimens it is diagonally inserted under a small elongated lip. *Skin* pale citron yellow, speckled throughout, more or less, with cinnamon russet, and tinged with orange brown on the sunny side. *Flesh* white, juicy, very buttery, and delicious.

Ripe the end of September, and good for three or four weeks.

This succeeds on both the Pear and the Quince.

An old and excellent Pear, bearing well in this country upon an open standard. It is one of the best to graft upon the Quince, and to cultivate *en quenouille*. It is best known

in our gardens, and to English nurserymen, by the name of *White Beurré*.

SECT. V. — *Winter Round-fruited.*

108. AMBRETTE. *Miller*, No. 57. *Duhamel*, No. 65.
t. 31.

Ambre Gris. *Knoop. Pom.* p. 134.

Ambrette Grise. *Ib.*

Ambrette d'Hiver. *Ib.*

Belle Gabrielle. *Ib.*

Trompe Valet. *Ib.*

Fruit middle-sized, of a roundish figure, but rather larger at the crown than at the stalk; about two inches and a half or two inches and three quarters deep, and the same in diameter. *Eye* small, with an open, reflexed, flat calyx, placed in a very shallow impression. *Stalk* three quarters of an inch long, stout, inserted in a very small cavity. *Skin* of a russet colour. *Flesh* melting, with a sugary musky juice.

In eating from November till January.

This succeeds on both the Pear and the Quince; but it is more productive upon the latter stock.

109. BERGAMOTTE DE SOULERS. *Duhamel*, No. 51.
t. 44. f. 1.

Bonne de Soulers. *Ib.*

Fruit rather large, of a roundish turbinate figure; about two inches and three quarters long, and the same in diameter, broadest in the middle, and narrowed to each extremity. *Eye* small, within a shallow basin. *Stalk* an inch long, strong, curved, and inserted in an oblique cavity. *Skin* smooth, of a greenish white, full of green specks, but of a brownish red on the sunny side. *Flesh* buttery and melting, with a sweet agreeable juice.

In eating in January and through March.

This succeeds on both the Pear and the Quince.

110. EASTER BERGAMOT. *Miller*, No. 69.

Bergamotte Bugi. *Ib.*

Bergamotte de Pâques. *Duhamel*, 52. t. 24.

Bergamotte d'Hiver. *Ib.*

La Grilliére. *Knoop. Pom.* p. 134.

Paddington.

Tarling.

Terling.

Winter Bergamot.

} *Of some Nurseries.*

Fruit pretty large, of a roundish turbinate figure ; three inches or more deep, and the same in diameter, but broadest at the crown. *Eye* small, closed, and sunk in a shallow basin. *Stalk* short, thick, inserted a little obliquely in a small shallow cavity. *Skin* green, quite round, and covered with numerous gray specks ; but when matured it turns of a yellowish gray. *Flesh* white, half buttery, with a sugary, well-flavoured juice.

In eating from January till April or May.

This succeeds on both the Pear and the Quince.

The Easter Bergamot has been a long time in this country, having been planted at Hampton Court in the time of Queen Elizabeth. It requires a south or south-east aspect, and a dry bottom.

111. FRANCREAL. *Miller*, No. 68.

Franc-Réal. *Duhamel*, No. 60.

Fin or d'Hiver. *Knoop. Pom.* p. 136.

Fruit pretty large, of a somewhat globular figure, a little compressed at both extremities ; about three inches and a half long, and nearly the same in diameter. *Eye* small, placed in a shallow narrow basin. *Stalk* three quarters of an inch long. *Skin* yellow, very much mottled with a pale russetty brown, particularly on the sunny side. *Flesh* rather dry, and apt to be gritty. *Juice* rather insipid, but is excellent when stewed.

In use from January till March.

This succeeds on both the Pear and the Quince.

112. GERMAN MUSCAT. *Miller*, No. 70.

Muscat d'Allemagne. *Duhamel*, No. 72. t. 36.

Fruit pretty large, broadly turbinate, and somewhat compressed towards the stalk, about three inches deep, and the same in diameter. *Eye* small, seated in a small shallow basin. *Stalk* one inch and a half long, slender, inserted in a very small cavity. *Skin* covered with russet quite round, and coloured with brown on the sunny side. *Flesh* pale yellow, buttery, and melting. *Juice* sugary, musky, and perfumed.

In eating from March till May.

This succeeds on both the Pear and the Quince.

113. GILOGIL. *Pom. Mag.* t. 65.

Gile-ô-gile. *Noisette Manuel Complet.* p. 531.

Gros Gobet. } *Of some French Gardens*, according to
Dagobert. } *the Pom. Mag.*

Fruit large, somewhat obovate, flattened at the top, and tapering but little to the stalk, about three inches and a quarter deep, and three inches and a half in diameter. *Eye* large, and deeply sunk in a plaited radiated hollow. *Stalk* an inch long, rather deeply inserted in an uneven and mostly two-lipped cavity. *Skin* a deep close russet, rather deeply tinged with a brownish red on the sunny side. *Flesh* white, juicy, breaking, a little gritty, sweet, and pleasant.

In use from December till March or April.

A valuable winter Pear, although not of first-rate excellence. It is very handsome, and an excellent bearer. It will succeed as an open standard in a sheltered warm situation.

114. HOLLAND BERGAMOT. *Miller*, No. 71.

Bergamotte d'Hollande. *Duhamel*, No. 53. t. 25.

Bergamotte d'Alençon. *Ib.*

Amoselle. *Ib.*

Lord Cheney's. *Of some Gardens.*

Fruit large, of a regular roundish figure, but somewhat broadest at the crown, about three inches deep, and nearly the same in diameter. *Eye* small, divested of its calyx, sunk pretty deep in a depressed and wide basin. *Stalk* one inch and a half long, slender, crooked, inserted in a slightly angular, but not deep cavity. *Skin* in the autumn green, marbled all over, more or less, with a thin brown russet; but as it acquires maturity, the skin becomes yellow, and the russetty colouring of a more lively character. *Flesh* half buttery, with a plentiful and highly flavoured juice.

In eating from March till May or June.

It succeeds on both the Pear and the Quince.

This very valuable Pear, if ever in the possession of Lord Cheney, must have been in England previously to 1595. It originated at Alençon in France, and is highly deserving of cultivation.

115. POIRE DU JARDIN. *Duhamel*, 28. t. 19. f. 3.

Fruit pretty large, round, and flattened somewhat like a Bergamot, about two inches and three quarters deep, and two inches and a half in diameter. *Eye* small, placed in a very shallow depression. *Stalk* three quarters of an inch long, stout, inserted in a small cavity. *Skin* yellow on the

shaded side, but of a soft red where exposed to the sun, and marked with a few yellow specks. *Flesh* half buttery, with an excellent saccharine juice.

In eating in December and January.

116. WINTER ORANGE. *Hort. Trans.* Vol. v. p. 139. t. 2. f. 3.

Orange d'Hiver. *Duhamel*, No. 29. t. 19. f. 4.

Fruit middle-sized, globular, a little flattened at the crown, about two inches and a quarter deep, and two inches and a half in diameter. *Eye* small, open, placed in a very shallow, perfectly round basin. *Stalk* an inch long, thick, and inserted in a small oblique cavity. *Skin* smooth, rich, yellow, covered with numerous brown specks. *Flesh* white, crisp, with a sugary, highly flavoured, musky juice.

In eating in February, and will keep till April.

This succeeds on both the Pear and the Quince.

SECT. VI. — *Winter Conical-fruited.*

117. ANGÉLIQUE DE BORDEAUX. *Duhamel*, No. 88. t. 47. f. 5.

Poire Angélique. *Miller*, No. 77.

Saint Martial. *Ib.*

Saint Marcel. *Bon. Jard.* 1827. p. 311.

Gros Franc-réal. *Ib.*

Fruit pretty large, of a pyramidal turbinate figure, somewhat like a Bon-chrétien, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* small, placed in a narrow and rather deep hollow. *Stalk* one inch and a half long, strong, crooked, inserted in an oblique but not deep cavity. *Skin* smooth and yellowish, but on the sunny side it is of a faint purple colour. *Flesh* tender and buttery, with a sugary juice.

In eating from February till April.

It succeeds on both the Pear and the Quince, but not so well on the latter stock.

This Pear was introduced into this country about the year 1700, and first planted by the Duke of Montague at Ditton; it requires to be grown against a south or south-east wall.

118. ANGÉLIQUE DE ROME. *Duhamel*, No. 108. *Jard. Fruit.* t. 42.

Fruit middle-sized, a little more long than broad, being

about two inches and a half long, and two inches and a quarter in diameter. *Eye* very small, placed in a narrow shallow basin. *Stalk* three quarters of an inch long, inserted in a very small cavity. *Skin* rough, pale yellow or citron colour, and tinged with red on the sunny side. *Flesh* yellowish, tender, and melting. *Juice* sugary, with a rich poignant flavour.

In eating in December, and till February or March.

It succeeds on both the Pear and the Quince.

This is a very excellent Pear on a good soil and favourable situation. It is, of course, inferior when it has not these advantages.

119. BEURRÉ D'AREMBERG. *Hort. Trans.* Vol. vii. p. 178. t. 4. f. 1. *Pom. Mag.* t. 83.

Beurré d'Arembert. *Bon. Jard.* 1827, p. 308.

Duc d'Aremberg.

Poire d'Aremberg.

Colmar Deschamps?

} *Of some French Catalogues, according to the Pom. Mag.*

Fruit pretty large, turbinate, on an average about three inches and a half long, and two inches and three quarters wide at the broadest part, where it is obtusely angular, and a little contracted towards the setting on of the stalk. *Eye* small. *Stalk* an inch long, strong, straight, inserted in an oblique, angular cavity; in some specimens it is diagonally inserted under a broad, elongated lip. *Skin* delicate pale green, very slightly dotted with russet, which becomes a deeper yellow when ripe. *Flesh* whitish, firm, very juicy, perfectly melting, without any grittiness, and of a very extraordinary rich, sweet, high flavoured quality.

In eating from October till February.

It succeeds on both the Pear and the Quince.

This most excellent Pear is supposed to have been raised by M. Deschamps, and was first sent to the Horticultural Society by M. Parmentier of Enghien, along with the *Glout Morceau*, in November, 1820. It is usually cultivated as a dwarf, being grafted upon the Quince stock, but it succeeds perfectly well as an open standard.

120. BEURRÉ DIEL. *Pom. Mag.* t. 19. and *Ib.* t. 131.

Diel's Butterbirne. *Diel's Versuch*, &c. Vol. xix. p. 70.

Dorothée Royale. *Van Mons, Cat.* p. 25.

Beurré de Yelle.

Beurré Royale.

Poire de Melon.

} *Of various Collections, according to the Pom. Mag.*

Fruit large, about the size and figure of the summer Bon-

chrétien, without the protuberances of that variety: it is much swollen a little above the middle, going off to the eye either abruptly or gradually, and tapering straight to the stalk, without any contraction of figure; when fully grown, it is four inches and a half long, and three inches and a half in diameter. *Eye* close, in a deep hollow, surrounded by knobs, ribs, or broad protuberances. *Stalk* one inch and a half long, strong, bent, woody, inserted in a deep, irregularly and obtusely angled cavity. *Skin* bright green when first gathered, changing in a short time to a bright orange, with a little trace of russet. *Flesh* clear white, a little gritty towards the core, but otherwise perfectly tender and melting, juicy, with a delicious, rich, aromatic, saccharine flavour.

In eating from November till January.

It succeeds on both the Pear and the Quince.

The above description is taken from a very fine fruit produced against a wall, and figured in the 5th No. of the Pom. Mag. No. 19. As, however, it varies considerably from this, when grown upon an open standard, another figure of it has been published in the same work, No. 131., which exhibits it in its more general character, and fully corresponds with the description I had written of the *Dorothée Royale*, in December, 1829, from a fruit grown in the Horticultural Garden at Chiswick; viz.

Fruit pretty large, oblong, somewhat narrowed towards the stalk, and a little angular on the sides, in the manner of a Chaumontelle; about three inches and a half long, and three inches in diameter. *Eye* narrow, open, with a coriaceous calyx, placed in a shallow uneven basin. *Stalk* an inch long, stout, inserted in a narrow cavity. *Skin* dull lemon colour, covered with numerous gray specks, and marbled with various ramifications of gray russet. *Flesh* yellowish white, melting, very buttery. *Juice* plentiful, very saccharine, and of a very high flavour.

This noble Pear was raised by Dr. Van Mons at Louvaine, and by him named in honour of Dr. Augustus Frederick Adrian Diel, one of the most distinguished of the German pomologists. Its great merit, independent of its excellence, is its fertility, both when trained against a wall and as a standard. In the former case it succeeds perfectly on an eastern aspect; in the latter, its fruit retains its good qualities in as high a degree as when grown upon a wall.

121. BEURRÉ RANCE. *Hort. Trans.* Vol. v. p. 130, t. 2. f. 4. *Pom. Mag.* t. 88,

Beurré Rance. *Van Mons, Arb. Fruit.* p. 373. according to the *Pom. Mag.*

Beurré Epine.

Hardenpont de Printemps. } *Of some Collections.*

Fruit about the same size as that of the Saint Germain, and not much unlike it in shape; oblong, and tapering to the stalk; about three inches and a half long, and three inches in diameter. *Eye* small, open, with a very short calyx, scarcely or but very slightly sunk. *Stalk* one inch and a half long, rather slender, inserted without any cavity; in some specimens it is diagonally inserted under a broad elongated lip. *Skin* dark green at all times, even when most ripe, sprinkled with many russetty specks. *Flesh* greenish white, melting, rather gritty at the core, but of a delicious rich flavour. The fruit generally shrivels in ripening.

In eating from December till March or April.

This very excellent Pear was raised by the late Counselor Hardenpont, at Mons, and fruit of it was sent, by M. Parmentier of Enghien, to the Horticultural Society, in November, 1820.

122. BEZY DE CAISSOY. *Duhamel*, No. 59. t. 29.

Bezy de Quessoy. *Ib.*

Roussette d'Anjou. *Ib.*

Petite Beurré d'Hiver. *Ib.*

Wilding of Caissoy. *Miller*, No. 63.

Terreneuvaise. *Of Jersey.*

Nutmeg Pear. *Of the London Markets.*

Fruit small, of an oblong figure, a little enlarged at the crown; about one inch and a half long, and the same in diameter. *Eye* very small, with a short flat calyx, placed in a very small, shallow, circular basin. *Stalk* half an inch long, inserted in a rather deep cavity. *Skin* green, turning yellow as it becomes ripe; marked and spotted with red on the sunny side. *Flesh* buttery, with a very rich juice.

In eating from November till March.

This succeeds on the Pear, but not on the Quince.

The Bezy de Caissoy was discovered in the Forest of Caissoy, in Bretagne, where it is called *Roussette d'Anjou*. It is a most productive bearer in an open standard, and well deserving of cultivation.

123. CHAUMONTEL. *Miller*, No. 78.

Bezy de Chaumontelle. *Duhamel*, No. 78. t. 40.

Beurré d'Hiver. *Ib.*

Fruit large, of an oblong, and somewhat irregular figure,

having some slightly obtuse angles, which, more or less, extend from the stalk to the crown; generally about three inches and a half long, and three inches broad. *Eye* small, deeply sunk in a very angular basin. *Stalk* short, inserted in a rather deep angular cavity. *Skin* a little scabrous, yellowish green on the shaded side, but of a brown or purplish colour when fully exposed to the sun and highly ripened. *Flesh* melting, and full of a sugary and highly perfumed juice.

In eating from November till January or February.

It succeeds on both the Pear and the Quince.

This very valuable Pear was found wild at Chaumontel, a lordship in the department of the Oise; and DUHAMEL, in 1765, says the original tree was then alive and in health. It is a very hardy tree, and bears well in this country as an open standard, and particularly so on an espalier, where, if well managed, the fruit grows large, and in fine seasons ripens extremely well.

The French say it succeeds best when grafted on the Quince, and planted on rich light soil. The Jersey gardeners grow the Chaumontelle to a much larger size than what is described above, and fruit from thence I have seen exhibited at the Horticultural Society far exceeding belief.

124. COLMAR. *Miller*, No. 54. *Duhamel*, No. 94. t. 50.

Poire Manne. *Ib.*

Bergamotte Tardive. *Knoop. Pom.* p. 134.

Incomparable. *Ib.*

Fruit pretty large, of a pyramidal turbinate figure; about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* large, and deeply hollowed. *Stalk* an inch long, rather thick, bent, inserted in a tolerably deep oblique cavity. *Skin* smooth, green, with a few yellowish gray specks; as it becomes mature, it turns more yellow, and has sometimes a little colour on the sunny side. *Flesh* greenish white, very tender, and full of a saccharine, rich, highly-flavoured juice.

In eating from November till January.

This succeeds on both the Pear and the Quince.

125. D'AUCH. *Forsyth*, Ed. 7. No. 68.

Poire d'Auch. *Of some Collections.*

Fruit pretty large, of a pyramidal turbinate figure, greatly resembling the Colmar in almost every respect, except in being a little more full next the stalk, and in being, perhaps,

a fortnight later in arriving at maturity ; its flesh is, moreover, never yellow, and it has the advantage of a higher flavour.

A similarity of appearance has led some to suppose they were both the same. Experience, however, does not warrant this supposition ; for, in every situation where it has been tried, it has proved far more productive, and also a much hardier tree. It was introduced into England before 1817, by the late Duke of Northumberland.

126. EASTER BEURRÉ. *Pom. Mag.* t. 78.

Bergamotte de la Pentecôte. *Nois. Manuel*, Vol. ii. p. 537.

Beurré d'Hiver de Bruxelles. *Taschenbuch*, p. 420.

Doyenné d'Hiver. *Of some Collections*, according to the *Pom. Mag.*

Fruit large, roundish oblong, broadest towards the eye, nearly four inches long, and three inches and a half in diameter. *Eye* small, with a connivent calyx, sunk in a moderately deep depression. *Stalk* short, thick, sunk in a deep obtuse-angled cavity. *Skin* green, thickly mottled with small russetty dots ; when ripe becoming yellowish, and coloured with brown, somewhat streaky on the sunny side. *Flesh* whitish, inclining to yellow, perfectly buttery and melting, and extremely high flavoured.

In eating from November till May.

This succeeds on both the Pear and the Quince.

Of all the very late keeping Pears this is decidedly the best. It has been recently introduced into this country from the Continent, but its origin there is not known. It is a most profuse bearer, grafted upon the Quince, and requires a south or south-east exposure.

This must not be confounded with the Easter Bergamot, a good but inferior variety ; from which it is distinguishable, not only by its fruit, but also by its wood, which is reddish brown, not green, as that of the former sort.

The Easter Beurré bears well as an open standard in the Horticultural Garden at Chiswick. The specimens produced there in 1830, were very beautiful ; three inches and a quarter long, and three inches in diameter.

127. FLEMISH BON-CHRÉTIEN.

Bon-Chrétien Nouvelle Espèce. *Hort. Gard. Coll.*

Fruit large, oblong, turbinate, tapering towards the stalk, where it is slightly compressed ; about four inches and a half long, and three inches and a half in diameter. *Eye* open,

with a very short calyx, sunk in a rather shallow, round, or even depression. *Stalk* one inch and a half long, embossed next the fruit, a little curved, and obliquely inserted under an elongated single or double lip; in some specimens which are more conical, the stalk is direct and straight, and not obliquely inserted. *Skin* green, becoming yellow, thickly sprinkled with gray russetty specks, and which form a mottled russet on the sunny side. *Flesh* yellowish white, breaking, a little gritty, but becoming mellow when matured. *Juice saccharine*, with a slight musky perfume.

In eating from the beginning of November till the middle or end of January.

It succeeds very well upon the Quince stock.

This very fine Pear has been lately raised in Flanders, and sent to the Horticultural Society of London, in whose Garden at Chiswick it (in 1830) produced some uncommonly fine fruit upon an open standard, from which this description was taken.

128. FORELLE. *Hort. Trans.* Vol. v. p. 408. t. 17. *Pom. Mag.* t. 112.

Forellen-birne. *Diel, Pom.* Vol. v. p. 51.

Poire Truite. *Of the French*, according to the *Pom. Mag.*

Fruit rather below the middle size, not very constant in form, but generally obovate, and more or less elongated; about three inches long, and two inches and a half in diameter. *Eye* rather shallow. *Stalk* half an inch long or more, slender, straight, inserted in a rather shallow but oblique cavity. *Skin*, when fresh gathered, green on one side, and red on the other, changing to a deep rich sanguine, speckled with grayish, ocellate, broad spots next the sun, and a clear lemon on the other side. *Flesh* white, juicy, buttery, with a rich aromatic, sub-acid vinous flavour.

In eating from November till January.

It never shrivels, but remains quite melting to the last.

This is a very beautiful Pear, and bears well as a standard. It is called the *Forelle*, *Trouite*, or *Trout* Pear, from a fancied resemblance between the spots and colour of its skin and those of the fish so called. Dr. Diel supposes it originated in Northern Saxony.

It was brought to this country a few years ago, and fruited by Mr. Knight of Downton Castle, who sent it for exhibition to the Horticultural Society about 1823.

129. GLOUT MORCEAU. *Hort. Soc. Cat. No. 291.*Gloux Morceaux.* *Hort. Trans. Vol. vii. p. 179. t. 4.*

Fruit very like the Beurré d'Aremberg, but larger, more oval, not so turbinate in its shape, about four inches long, and three inches and a half in diameter. *Eye* small, deeply sunk, in an uneven oblique hollow. *Stalk* an inch long, rather deeply inserted in an oblique cavity. *Skin* pale dull olive green, a little inclining to yellow, and covered with numerous gray russetty specks, with russetty blotches round the stalk. *Flesh* whitish, firm, very juicy, but a little gritty at the core.

Ripe in November, and will keep till February or March.

This very beautiful and very fine variety was sent to the Horticultural Society by M. Parmentier of Enghien, along with the Beurré d'Aremberg, in November, 1820. It requires an east or south-east wall to grow it in perfection; but very fine specimens were (in 1830) grown upon open standards in the Horticultural Garden at Chiswick, three inches and a half long, and three inches in diameter.

130. GRUMKOWER.

Grumkower Winterbirne. *Hort. Soc. Cat. No. 316.*

Fruit middle-sized, in shape somewhat like a Bon-Chrétien, having a few obtuse angles or ribs extending from the middle of the fruit to the crown, and narrowed towards the stalk; usually about three inches long, and two inches and a quarter in diameter. *Eye* narrow. *Stalk* half an inch long, inserted without any cavity. *Skin* smooth, pale green, sprinkled with a few gray specks. *Flesh* melting. *Juice* plentiful, saccharine, with a good deal of musky flavour.

Ripe in November, and will keep till Christmas.

131. LENT SAINT GERMAIN. *Hort. Soc. Cat. No. 514.*Easter Saint Germain. *Of some Gardens.*

Fruit pretty large, of an oblong figure, broadest in the middle, and tapering to each extremity. *Eye* small and prominently seated. *Stalk* an inch long, slender, obliquely inserted under an elongated lip. *Skin* pale green, full of small white specks. *Flesh* firm and breaking, with a very good flavoured juice.

In eating in March and April.

* M. Dumortier Rutteau, of Tournay, in a letter recently received from him, asserts, that the proper orthography of this name is *Glout Morceau*.

This, although not a high-flavoured Pear, deserves cultivation, as it comes into eating when most Winter Pears are gone.

132. MARTIN SEC. *Miller*, No. 48. *Duhamel*, No. 36. t. 14.

Fruit middle-sized, of a pyramidal figure, somewhat turbinate, about three inches long, and two inches and a quarter in diameter. *Eye* small, open, seated in a somewhat deep obtuse-angled basin. *Stalk* one inch and a half long, inserted in a small angular cavity. *Skin* of a deep russet colour on the shaded side, but where exposed to the sun, of a lively red, covered with numerous gray specks. *Flesh* crisp. *Juice* sugary, with an agreeable perfume.

In eating from November till January.

It succeeds on the Pear, and equally well on the Quince.

This is the Martin Sec of Champagne. In Burgundy they have a Martin Sec, which is a different fruit.

133. MARTIN SIRE. *Miller*, No. 64. *Duhamel*, No. 30. t. 19. f. 5.

Fruit pretty large, of a pyramidal figure, somewhat like that of a Jargonelle, a little more swelled on one side than the opposite one; about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, prominent. *Stalk* three quarters of an inch long, bent, inserted in an oblique cavity. *Skin* green, very smooth, changing to yellow as it becomes ripe, with a lively red on the sunny side. *Flesh* crisp, sometimes a little gritty near the core. *Juice* plentiful, sugary, and highly perfumed.

In eating from December till February.

It succeeds on both the Pear and the Quince.

134. MERVEILLE D'HIVER. *Duhamel*, No. 67, t. 33. Petit Oin. *Ib.*

Fruit middle-sized, somewhat turbinate, tapering regularly to the stalk; about two inches and a half long, and two inches and a quarter in diameter. *Eye* large, and deeply hollowed. *Stalk* half an inch long, inserted a little obliquely in a small irregular cavity. *Skin* green, occasionally a little warted, and becoming yellow when fully ripe. *Flesh* very fine and melting. *Juice* sugary, and of a high musky flavour.

In eating in November and December.

This succeeds on the Pear, but not well on the Quince.

It is one of our best Pears, and deserves cultivation.

135. NAPLES. *Duhamel*, 107. t. 56.

Poire de Naples. *Jard. Fruit.* t. 36.

Fruit middle-sized, of a roundish turbinate figure, compressed between the middle and the stalk; about two inches and a half deep, and the same in diameter. *Eye* small, with a converging calyx, seated in a rather deep basin. *Stalk* three quarters of an inch long, bent, and inserted in a small oblique cavity. *Skin* green, becoming yellow as it approaches maturity, with a pale brown on the sunny side. *Flesh* melting and buttery, with a saccharine and agreeable juice.

In eating from January till nearly April.

This succeeds on both the Pear and the Quince.

136. OAK-LEAVED IMPERIAL.

Impériale à feuilles de Chêne. *Duhamel*, No. 98. t. 54.

Fruit middle-sized, oblong, turbinate, in the manner of a small Bonchrétien; about two inches and three quarters long, and two inches and a quarter in diameter. *Eye* small, with an acute spreading calyx, placed in a shallow basin. *Stalk* half an inch long, straight, inserted with but little cavity. *Skin* smooth, green, approaching to yellow, as it becomes matured. *Flesh* half buttery, with a sugary well-flavoured juice.

In eating from January till May.

It succeeds on both the Pear and the Quince.

This tree is at once distinguished by its singular leaves, which are situated like those of the Oak. The fruit, although not so good as many others, has considerable merit at this late season of the year.

137. PASSE-COLMAR. *Pom. Mag.* t. 64. *Hort. Trans.* Vol. v. p. 410.

Passe-Colmar Gris, dit Precel. *Ib.*

Passe-Colmar Epineux. *Van Mons, Arb. Fruit.* p. 373.

Fondante de Panisel. *Van Mons, Arb. Fruit.* p. 373.

Poire Precel. *Ib.* p. 374.

Colmar E'pineux. *Hort. Soc. Cat.* No. 452.

Beurré-Colmar Gris, dit Precel. *Ib.* No. 454.

Chapman's. *Ib.* No. 177. according to the *Pom. Mag.*

Fruit middle-sized, obconical, flattened at the crown, about three inches and a half long, and three inches in diameter. *Eye* open, slightly sunk. *Stalk* one inch and a half long, strong, inserted in an oblique obtusely-angled cavity. *Skin* green, when ripe becoming yellowish, and sprinkled with russet, and if well exposed having a considerable tinge of red; the surface is somewhat uneven,

with some slight longitudinal furrows running from the stalk end. *Flesh* yellowish, melting, juicy, very rich, and most excellent.

In perfection in December and January.

A most abundant bearer.

It was raised in Flanders by Counsellor Hardenpont, to whom, in conjunction with Dr. Van Mons, and some others of his countrymen, we are indebted for several very excellent varieties of the Pear.

138. PASTORALE. *Miller*, No. 75. *Duhamel*, No. 100. t. 55.

Musette d'Automne. *Ib.*

Petit Râteau. *Jard. Fruit.* t. 40.

Fruit large, of a pyramidal turbinate figure, a little compressed near the stalk, about four inches long, and two inches and three quarters in diameter. *Eye* small, with a connivent calyx, prominently seated. *Stalk* an inch long, straight, stout, with a curb or embossment at its insertion in the fruit. *Skin* somewhat rough, of a yellowish gray colour, speckled with red on the sunny side. *Flesh* tender and buttery, with an excellent saccharine and musky juice.

In eating from November till February or March.

This succeeds better on the Pear than on the Quince.

It is said to have been raised by the Capuchins of Louvain.

139. POIRE DU VITRIER. *Duhamel*, No. 24. t. 44. f. 4.

Fruit middle-sized, oblong, somewhat of the shape of a Chaumontel, about two inches and a half long, and two inches and a quarter in diameter, swelling a little in the middle, and a little narrowed at each extremity. *Eye* large, open, seated in an irregularly-formed depression. *Stalk* an inch long, inserted rather deeply in an irregularly-angled cavity. *Skin* smooth, green on the shaded side, but deeply tinged with red on the side next the sun, and covered with numerous gray specks. *Flesh* white, with a very agreeable juice.

In eating in November and December.

This succeeds well on both the Pear and the Quince.

140. ROYALE D'HIVER. *Duhamel*, No. 71, t. 35.

Fruit pretty large, of a pyramidal turbinate figure, decreasing a little irregularly from the crown to the stalk, about three inches long, and two inches and three quarters in diameter. *Eye* small, in a deeply depressed basin. *Stalk* one inch and a half long, slender, bent, and inserted

in a small, oblique, irregular cavity. *Skin* smooth, yellow, but of a fine red on the sunny side, marbled with numerous brown specks and dots. *Flesh* yellowish, half buttery, melting, and containing a rich, saccharine, well-flavoured juice.

In eating in December, January, and February.

This succeeds well on the Pear, not on the Quince.

141. SAINT AUGUSTIN. *Miller*, No. 60. *Duhamel*, No. 99. t. 58. f. 3.

Fruit below the middle size, of a long pyramidal shape, oval at its apex, and compressed on one side near the stalk, about two inches and three quarters long, and two inches in diameter. *Eye* small, with a recurved calyx, prominently placed. *Stalk* an inch long, strong, bent, a little everted, and obliquely inserted without any cavity. *Skin* of a fine citron colour, spotted with red on the sunny side. *Flesh* firm, and full of a saccharine, musky juice.

In eating in December, January, and February.

It succeeds on both the Pear and the Quince.

142. SAINT GERMAIN. *Langley*, t. 66. f. 2. *Miller*, No. 59. *Duhamel*, No. 96. t. 52.

Inconnu de la Faire. *Ib.*

Fruit large, of a pyramidal figure, tapering from the crown to the stalk, about three inches and three quarters long, and two inches and three quarters in diameter. *Eye* small, in a shallow basin. *Stalk* an inch long, curved, inserted very obliquely in the fruit without any cavity. *Skin* yellowish green, when fully matured with a few brownish specks on the sunny side. *Flesh* white, melting, and full of very rich, saccharine, high-flavoured juice.

Ripe in November, and will keep good till Christmas.

It succeeds on both the Pear and the Quince.

This most excellent Pear, known to almost every gardener in England, was discovered on the banks of the river *Faire*, in the parish of Saint Germain, in the ci-devant province of the isle of France.

It requires a good soil, and a south or south-east aspect. If planted in a cold soil it is apt to be ill-shaped and gritty.

143. SAINT-PÈRE. *Duhamel*, No. 117.

Saint-Pair. *Ib.*

Poire de Saint-Père. *Bon. Jard.* 1827. p. 315.

Fruit below the middle size, of a turbinate figure, about two inches and a half long, and two inches and a quarter in diameter. *Eye* small, sunk in a shallow plaited basin.

Stalk three quarters of an inch long, inserted in a small cavity. *Skin* rough, yellow. *Flesh* white, tender, full of an astringent juice, which renders it too austere to be eaten raw by some palates, but is excellent when stewed.

In use from February till May.

144. SPANISH BONCHRÉTIEN. *Miller*, No. 61.

Bonchrétien d'Espagne. *Duhamel* No. 89. t. 46.

Fruit large, somewhat angularly pyramidal, about four inches long, and three inches in diameter. *Eye* small, with a short erect calyx, deeply sunk. *Stalk* one inch and a half long, inserted in an oblique, obtuse-angled cavity. *Skin* pale yellowish green, tinged on the sunny side with streaks of dull red, thickly covered with brown specks. *Flesh* white, breaking. *Juice* not plentiful, subacid, with a pleasant astringency.

In eating in November and December.

This succeeds on both the Pear and the Quince.

145. TILLINGTON. *Hort. Trans.* Vol. iv. p. 521.

Fruit of the shape and size of the Gray Doyenné, but more perfectly rounded at the crown, about two inches and three quarters long, and two inches and a half in diameter. *Stalk* short, fleshy at its insertion. *Skin* dull green on the shaded side, but of a dull brick dust red where exposed to the sun, the whole a good deal russeted. *Flesh* white, nearly buttery, with a little grit at the core, particularly rich and sweet, though not very juicy.

Ripe the middle of November, and will keep a considerable time without spoiling.

This hardy Pear, for orchard purposes, was raised from the seed of an autumn Bergamot, the blossom of which had been impregnated with the Jargonelle, in the village of Tillington, near Hereford. Its fruit was sent to the Horticultural Society by Mr. Knight, of Downton Castle, in the autumn of 1820, the first year of the tree producing fruit.

146. VIRGOULEUSE. *Langley*, t. 67. fig. 2. *Duhamel*, No. 95. t. 51. *Miller*, No. 56.

Bujaleuf. *Ib.*

Chambrette. *Ib.*

Poire-glacée. *Jard. Fruit.* t. 32.

Fruit pretty large, of a very irregular obovate, pyramidal figure, about three inches and a quarter long, and two inches and a half in diameter. *Eye* small, rather deeply sunk. *Stalk* an inch long, inserted in a rather small oblique cavity. *Skin* very smooth, grass-green, turning to a pale yellow or

citron colour as it ripens, sprinkled with numerous red dots, and occasionally a little tinged with red on the sunny side. *Flesh* melting, buttery, and full of an excellent, rich, and highly flavoured juice.

Ripe in November, and will keep two months.

The Virgouleuse Pear ripened at Twickenham, in 1727, on a south wall, September 20, O. S., or October 1, N. S. *Langley*.

It will succeed on both the Pear and the Quince.

This is a most excellent Pear, requiring a good soil, and an east or south-east wall.

It takes its name from Virgoulé, a village of that name in the neighbourhood of St. Leonard, in Limousin, where it was raised, and sent to Paris, by the Marquis of Chambrétte.

147. WINTER BONCHRÉTIEN. *Langley*, t. 68. fig. 3. *Miller*, No. 73.

Bonchrétien d'Hiver. *Duhamel*, No. 87. t. 45.

Poire d'Angoisse. *Jard. Fruit*. t. 42.

Fruit very large, of an irregular, pyramidal figure; it is very broad at the upper end, and compressed below the middle towards the stalk, where it is still broad, and somewhat obliquely truncate; a good-sized fruit; is about four inches long, and three inches and a half in diameter. *Eye* of a middling size, with a long calyx, placed in a wide and deep hollow. *Stalk* one inch and a quarter long, a little bent, and obliquely inserted in a somewhat deep obtuse-angled cavity. *Skin* yellowish when fully matured, with a brown tinge on the sunny side. *Flesh* very tender, and breaking. *Juice* plentiful, very rich, saccharine, and highly perfumed.

In eating in January and February.

It succeeds on both the Pear and the Quince.

This is undoubtedly one of the very best winter Pears, and is held, both in France and in England, in the highest estimation. It requires to be planted in a good soil, and against a south or south-east wall, in order to have it perfectly ripened.

148. WINTER NELIS. *Pom. Mag.* t. 126.

Nelis d'Hiver. *Of many Flemish and English Gardens*.

Bonne de Malines. *Hort. Trans.* Vol. iii. p. 353.

La Bonne Malinoise. *Hort. Trans.* Vol. v. p. 408.

t. 17., according to the *Pom. Mag.*

Fruit above the middle size, somewhat oval, broadest in the middle, narrowed towards the crown, and a little more so towards the stalk, about three inches and a quarter long, and two inches and three quarters in diameter. *Eye* open, slightly sunk in a rather narrow basin. *Stalk* one inch and a half long, inserted in a narrow and rather deep cavity.

Skin dull grayish green, full of gray dots, covered partly, especially on the sunny side, with a brownish-gray russet.

Flesh yellowish white, melting, buttery. *Juice* plentiful, sugary, rich, high flavoured, with a musky perfume.

In perfection in December and January.

This most excellent and valuable Pear was raised by M. Nelis of Mechlin, in honour of whom it has been named; but before its present title was settled, it had acquired, in a few gardens, the name of Bonne de Malines, which it is but justice to put aside in favour of that here adopted.

It bears well as a standard in the Horticultural Garden at Chiswick, where the present description was taken in December, 1829; but it succeeds better on an east wall, where the fruit grows also larger.

149. WINTER ROUSSELET. *Miller*, No. 63.

Rousselet d'Hiver. *Duhamel*, No. 31. t. 19. f. 2.

Fruit small, of a pyramidal figure, about two inches and a quarter long, and one inch and three quarters in diameter. *Eye* small, open, prominently seated on a well-rounded summit. *Stalk* half an inch long, thick, bent, obliquely inserted in a small cavity. *Skin* green, becoming yellow as it ripens, with a little colouring of red on the sunny side. *Flesh* buttery and melting. *Juice* plentiful, and well flavoured.

Ripe in January, and will keep till March.

It succeeds equally well on the Pear and on the Quince.

150. WINTER THORN. *Miller*, No. 58.

E'pine d'Hiver. *Duhamel*, No. 64. t. 44. f. 3.

Fruit very large, rather long and turbinate, about three inches long, and two inches and a quarter in diameter. *Eye* small, placed in a round shallow depression. *Stalk* an inch long or more, stout, curved, and inserted somewhat obliquely without any cavity. *Skin* smooth, pale green, becoming yellow as it ripens. *Flesh* melting and buttery, with a plentiful saccharine juice.

Ripe in November, and will keep till January.

This succeeds on both the Pear and the Quince; but, like other Pears, if it is intended to be planted upon a dry soil, the Pear stock is by far the best.

SECT. VII.—*Baking and Stewing Pears.*

151. *BELLISSIME D'HIVER.* *Duhamel*, No. 103.

Têton de Vénus. *Bon. Jard.*, 1827, p. 306.

Fruit very large, more so than the *Catillac*, and of a similar turbinate figure, generally about four inches long, and a little more in diameter. *Eye* large, rather deeply sunken. *Stalk* an inch long, inserted in a somewhat angular cavity. *Skin* smooth, yellowish brown, with gray specks, but of a fine red on the sunny side. *Flesh* tender, and free from the gritty nature of most baking Pears, for which purpose this is excellent.

In use from November till March or April.

The *Bellissime* is so named in consequence of its size and beauty.

152. *BLACK PEAR OF WORCESTER.* *Miller*, No. 62.

Parkinson's Warden. *Ib.*

Pound Pear. *Ib.*, but not the *Pound Pear of Langley*, t. 71. fig. 3.

Livre. *Duhamel*, No. 104.

Gros Rateau Gris. *Bon. Jard.*, 1827, p. 315.

Grande Monarque. *Knoop. Pom.* p. 125. t. 8.

Groote Mogol. *Ib.*

Fruit very large, of a roundish turbinate figure, usually about four inches long, and three inches and a half in diameter. *Eye* small, placed in a wide and deep hollow. *Stalk* half an inch long, stout, inserted in a slight cavity. *Skin* rough, of an obscure red or brown colour on the sunny side, but more pale on the shaded part. *Flesh* very hard, coarse, of an austere taste, but very good when baked or stewed.

In use from November till February.

This grows very vigorously on the Pear, but does not succeed upon the Quince.

153. *CATILLAC.* *Miller*, No. 74. *Duhamel*, No. 102. t. 58. f. 4.

Fruit very large, of a broad turbinate figure, somewhat in the shape of a Quince; usually about three inches and a half or four inches deep, and the same in diameter. *Eye* small, with a short neat calyx, placed in a deep and wide plaited hollow. *Stalk* an inch long, stout, curved, and a little obliquely inserted in a very small cavity. *Skin* yellow, and when well matured in a warm season, of a deep orange,

with a red tinge on the sunny side. *Flesh* hard, with an austere juice.

In use from December till April.

This succeeds better on the Pear than on the Quince.

The Catillac is a most excellent Pear for baking and stewing. The tree is very hardy, a handsome grower, and a very good bearer upon a common standard, and deserves a place in every choice collection of fruit.

154. DOUBLE-BLOSSOMED. *Miller*, No. 76.

Double-fleur. *Duhamel*, No. 58. t. 28.

Arménie. *Jard. Fruit*. t. 36.

Fruit shaped very much like the Swiss Bergamot, about two inches and a half deep, and the same in diameter. *Eye* small, with an erect calyx, placed in a very regular shallow basin. *Stalk* an inch long, inserted in a very small cavity. *Skin* green, but yellow when ripe, and of a red or pale purple colour on the sunny side. *Flesh* pretty crisp, with plenty of juice ; but is more fit for baking or stewing than for eating raw.

In use from February till April or May.

It succeeds on both the Pear and the Quince.

This is a desirable tree to plant for ornament. Its large double flowers, which contain twelve or fifteen petals, make a very handsome appearance in the spring. It sometimes produces variegated leaves ; then the fruit is striped with green, yellow, and red.

155. TRÉSOR. *Duhamel*, No. 105.

Amour. *Duhamel*, No. 105.

Trésor d'Amour. *Bon. Jard.* 1827, p. 315.

Fruit very large, more so than the Black Pear of Worcester, in shape somewhat like it, but more compressed both towards the crown and the stalk ; full four inches and three quarters deep, and five inches in diameter, sometimes even larger than this. *Eye* small, in a wide hollow basin. *Stalk* an inch long, very stout, inserted in a deep cavity. *Skin* rough, yellowish, but of a brownish colour on the sunny side. *Flesh* white, and, when fully matured, rather melting, with a plentiful and tolerable juice, but is fit only for stewing ; for this purpose, DUHAMEL observes, it is far preferable to either the Catillac or Poire de Livre.

In use from December till March.

This is best on the Pear stock, being too vigorous to subsist upon the Quince.

156. UVEDALE'S SAINT GERMAIN. *Miller*, No. 80.

Union. *Ib.*

Udale's Warden. *Langley*, t. 71. fig. 1.

Pickering. *Ib.*

Tonneau. *Duhamel*, No. 106. t. 58. f. 5.

Poire de Tonneau. *Jard. Fruit.* t. 43.

Belle de Jersey. *Of the French Gardens.*

Fruit very large, of an oblong figure, tapering to the crown, but compressed between the middle and the stalk; its usual size is about four inches long, and three inches broad, but sometimes much larger. *Eye* wide, in a deep hollow. *Stalk* an inch long, bent, and rather deeply inserted in an oblique angular cavity. *Skin* smooth, dark green, and of a dull brown on the sunny side; but as it becomes matured it is of a red colour on a yellowish ground. *Flesh* white, hard, and a little gritty next the core, with an austere astringent juice, which renders it unfit for eating raw, but it is excellent for baking and stewing.

In use from Christmas till April.

This does not succeed on an open standard; but it may be trained as an espalier, where it has a warm aspect, when it will bear and ripen very well.

It, however, deserves an east or south-east exposure, and if well managed it will grow to a very large size. I have gathered it of seventeen inches its greatest, and fifteen inches its least, circumference, weighing thirty-one avoirdupois ounces; but a Pear of this sort, sent from Mr. Maisson of Jersey, was exhibited at the Horticultural Society, December 19, 1826, which weighed forty-four ounces.

Dr. Uvedale, whose name appears to this Pear, was one of the most eminent horticulturists of his time. He lived at Eltham in 1690, and had a garden at Enfield in 1724, which is noticed by Miller in the first edition of his Dictionary in that year.

SECT. VIII. — *Perry Pears.*

157. BARLAND. *Pom. Herefordiensis*, t. 27.

Fruit rather small, of an oval figure, but broadest towards the crown. *Eye* prominent, and the segments of the calyx nearly erect. *Stalk* half an inch long, slender. *Skin* dull green, russetted with a muddy gray.

Specific gravity of its juice 1070.

The Barland Pear appears to have been extensively cultivated prior to the publication of Evelyn's *Pomona* in 1674, and many thousand hogsheads of its perry are yet made annually in Herefordshire and the adjoining counties, in a productive season. It may be mixed in considerable quantity with new port without its taste becoming perceptible. It sells well whilst new to the merchants, and as it is comparatively cheap, it probably forms one of the ingredients employed in the adulteration of this wine. The original tree grew in a field called the *Bare Lands*, in the parish of Bosbury, in Herefordshire, whence the variety obtained its name, and was blown down a few years previous to 1811.

158. HOLMORE. *Pom. Heref. t. 20.*

Fruit small, globular, frequently growing in clusters of three and four together, with a very stiff half-closed calyx. *Stalk* short and thick. *Skin* a muddy yellowish olive-green, thickly reticulated, with a thin epidermis, and tinged with a fine red on the sunny side.

Specific gravity of its juice 1066.

The original tree, in 1811, was growing in a hedge on the estate of Charles Cooke, Esq., of the Moor, in the parish of Holmore, between Hereford and Leominster, and appeared then to be seventy or eighty years old. The young trees are very productive, and the perry is of an excellent quality.

159. HUFFCAP. *Pom. Heref. t. 24.*

Fruit middle-sized, oval, somewhat broader at the crown, and drawn towards the stalk. *Eye* with the segments of the calyx slender and pointed. *Stalk* long, irregular in its thickness, and curved, having now and then a small leaf growing upon its lower part next the branch. *Skin* pale green, marked with gray russet.

Specific gravity of its juice about 1070.

There are several varieties of the Huffcap Pear in Herefordshire, such as the *Brown*, *Red*, and *Yellow*; but this is by far the most deserving of cultivation. Its perry is rich, strong, and said to be very intoxicating. It is of great excellence.

160. LONGLAND. *Pom. Heref. t. 18.*

Fruit very handsome, not much unlike the Swan's Egg in shape, except being broader towards its crown. *Eye* somewhat large, with a converging calyx. *Stalk* short, stiff, and inserted into an unequal base. *Skin* bright gold colour, tinged and mottled all over with a russetty lively orange.

Specific gravity of its juice 1063.

The tree of this sort grows handsome and upright. It is hardy when in blossom, and consequently an abundant bearer. The name of Longland is supposed to have been derived from the field in which the original tree grew.

161. OLDFIELD. *Pom. Heref. t. 11.*

Fruit below the middle size, turbinate, somewhat narrowed at the crown. *Eye* small, converging. *Stalk* half an inch long, slender. *Skin* a very pale green, spotted and marbled with a darker colour, and intermixed with a thin gray russet.

Specific gravity of the juice 1067.

The perry produced from this Pear is excellent; and from its being a very hardy tree, and an abundant bearer, is more extensively planted in Herefordshire and the adjoining counties, than any other Pear. Its name is believed to have originated from an enclosure called the Oldfield, near Ledbury, a noted place for the finest perry.

162. TEINTON SQUASH. *Pom. Heref. t. 13.*

Fruit middle-sized, of angular shape, somewhat like that of a Bergamot, but more tapering at the stalk. *Crown* even, divisions of the calyx spreading. *Stalk* half an inch long, slender. *Skin* a muddy russetty green, marbled on the sunny side with a pale brown or dull orange, interspersed with a few ash-coloured specks.

Specific gravity of its juice not mentioned.

Its name of Teinton is supposed to have originated from Teinton, in Gloucestershire, where it has been much planted. There are some very old trees of it in the neighbourhood and in Herefordshire, and the perry they produce is of the very highest quality, something approaching in colour and briskness to Champagne, for which fine samples of it have sometimes been sold.

BY THE EDITOR.

163. GOVERNOR STUYVESANT.

Stuyvesant's Spice Pear.

Fruit of a medium size, pyramidal, large at the eye, and tapering towards the stem. *Stalk* long, crooked, and inserted in a very small cavity, a little sunken. *Skin* of a greenish yellow with some cloudy patches; becoming more yellow as it ripens. *Flesh* yellow and melting, *juice* sweet, aromatic, and excellent.

Ripe the middle of August.

The habit of the tree, manner of growth, and shape of the leaf, is that of a Summer Bonchrétien; the fruit not so large, the shape more regular in form, and of a spicy agreeable taste. It is a very fine Summer Pear.

This Pear was introduced by Governor Stuyvesant, and planted on his farm on this island while Governor of the then Dutch Colony of New-Netherlands, (as New-York was called) before that memorable period mentioned by Knickerbocker in his History of New York, when the stout-hearted and strong-headed *Petrus* was obliged to deliver up the keys of office to the combined "*guessing, pumpkin-eating gentry*, and their English allies," and stump off to his farm in the Bowery with the only satisfaction left him — to cut down every English cherry-tree on his premises, so as to obliterate, if possible, the very name of English from his peaceful retreat. *The old Tree*, planted by the Governor himself, is yet alive, and, to all appearance, quite sound in body; it produced fruit last August, (1832), of which I gathered several. The tree is more than 200 years old: where it came from is not known; certainly not from England; if it had, it would no doubt have shared the same fate as the English Cherries, when *New Amsterdam* was transferred to new masters, and changed to the name of New-York.

CHAPTER XV.

PLUMS.

SECT. I. — *Black or Blue-fruited.*

1. BLUE GAGE. *Hort. Soc. Cat. No. 22.*

Azure Hâtive. *Poit. et Turp. t. 78.*

Branches long, slender, and downy. *Fruit* small, quite round, about three inches and a half in circumference. *Stalk* three quarters of an inch long. *Skin* dark blue, covered with a pale blue bloom. *Flesh* yellowish green, and separates from the stone. *Juice* smart, with but little richness of flavour.

Ripe the beginning of August.

2. BLUE PERDRIGON. *Langley, p. 92. Miller, No. 7. Perdigon, Parkinson, No. 19.*

Branches downy. *Fruit* middle-sized, oval, a little narrowed towards the stalk, which is short. *Skin* deep purple, covered with a blue bloom. *Flesh* yellow, and separates from the stone. *Juice* excellent.

Ripe the beginning and middle of August.

This Plum has been a long time in our gardens. HAKLUYT, in 1582, says, "Of late time the Plum called the *Perdigereña*, was procured out of Italy, with two kinds more, by the Lord Cromwell, after his travell."

3. GREAT DAMASK VIOLET OF TOURS. *Miller*, No. 4.

Gros Damas de Tours. *Duhamel*, No. 4.

Branches long, downy. *Fruit* middle-sized, of a somewhat oval figure, about one inch and a quarter long, and something less in diameter. *Skin* dark blue, covered with a violet bloom. *Flesh* yellow, and loosely adheres to the stone. *Juice* sugary and pleasant.

Ripe the beginning of August.

4. GROSSE NOIRE HATIVE. *Duhamel*, No. 3.

Noire de Montreuil. *Ib.*

Fruit middle-sized, of a somewhat oblong figure, about one inch and a half long, and one inch and a quarter in diameter. *Skin* of a violet colour, covered with a blue bloom. *Flesh* firm, yellowish when fully ripe, and separates from the stone, leaving a few detached pieces of the pulp behind. *Juice* sugary and brisk-flavoured.

Ripe the beginning of August.

5. KIRKE'S PLUM. *Pom. Mag.* t. 111.

Branches smooth. *Fruit* rather large, roundish oval, rather broadest at the base, about one inch and three quarters deep, and two inches in diameter; suture slightly depressed. *Stalk* three quarters of an inch long, very little sunk at its point of insertion; apex not depressed. *Skin* dark purple, covered with a copious azure bloom, through which appear a few golden specks: this bloom is extremely remarkable, and does not readily rub off. *Flesh* greenish yellow, firm, juicy, rich, and separates from the stone, which is middle-sized, irregularly and broadly oval, flattened, with a groove or channel along one face.

Ripe the beginning and middle of September.

This is a very handsome variety, and a most excellent bearer, both as a standard and upon a west wall, ripening something later than the Orleans. It was brought into notice a few years ago by Mr. Kirke of Brompton, and is believed to be of foreign origin.

6. MOROCCO. *Pom. Mag.* t. 103.

Early Black Damask. *Langley, Pom.* t. 20. f. 3.

Black Damask.

Black Damascus.

Black Morocco.

Early Damask.

Early Morocco.

} *Of various Collections, according to the Pom. Mag.*

Branches downy. *Leaves* with globose glands. *Fruit* middle-sized, roundish, its suture moderately depressed along one side; the apex a little flattened; about one inch and three quarters deep, and the same in diameter. *Stalk* thick, scarcely half an inch long. *Skin* deep blackish purple, covered with a light blue bloom. *Flesh* greenish yellow, slightly adhering to the stone, juicy, rich, and high flavoured. *Stone* middle-sized, oval, compressed.

Ripe the beginning of August.

It is very hardy, and bears well as a standard, ripening three weeks or a month before the Orleans.

7. PRÉCOCE DE TOURS. *Duhamel*, No. 2. *Hooker, Pom. Lond.* t. 34.

Early Tours. *Hitt.* p. 348.

Branches downy. *Fruit* below the middle size, oval, about one inch and a quarter deep, and an inch in diameter. *Stalk* half an inch long. *Skin* deep purple, covered with a thick blue bloom. *Flesh* brownish yellow, with a few red streaks near the stone, from which it separates. *Juice* sweet, with an agreeable flavour.

Ripe on a south wall the end of July.

8. PRUNE DAMSON. *Nursery Catalogues.*

Branches downy. *Fruit* of the smallest size among Plums, oval, two inches and three quarters longitudinal circumference. *Stalk* half an inch long. *Skin* dark blue, covered with a thick pale blue bloom. *Flesh* green, adhering to the stone. *Juice* smart, but not rich.

Ripe in the middle of September.

There are several sorts of Damson with black fruit cultivated in England; such as the *Common Black*, with smooth spiny branches; *Royal Damson*, similar to the *Prune Damson*, but said to be larger; and the *Shropshire Damson*, with smooth branches, but not spiny. These are much alike in figure, but they differ a little in size, and possess different degrees of merit. This latter quality, however, depends upon the manner in which the tree has been propagated; the soil and situation in which it grows; and the health and vi-

gour of the tree itself. Damsons raised from suckers, and planted in hedge-rows, or grown among nut-bushes, or crowded among and under other trees, can never be expected to produce such fine, thick-fleshed, high-flavoured fruit, as those which are grown upon sound healthy standards, in proper situations, unencumbered with coarse strong-growing trees.

9. VIOLETTE HATIVE. *Nursery Catalogues.*

Violet. *Langley*, p. 92. *Hort. Soc. Cal.* No. 262.

Early Violet. *Ib.*, No. 263.

Branches numerous, slender, downy. *Fruit* small, oval, rather pointed at the apex, and compressed towards the stalk; about one inch and three-eighths long, and an inch in diameter. *Suture* shallow, in some extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small shallow cavity. *Skin* purple; when fully ripe of a deep blue or violet colour, and covered with a thin blue bloom. *Flesh* green, and adheres to the stone. *Juice* sugary, with an agreeable acid.

Ripe the beginning of August.

An old Plum, cultivated by John Tradescant before 1629. It is a most excellent bearer, and ought to be planted in the garden of every poor cottager throughout the kingdom. It might then not unaptly be called the Cottager's Plum.

SECT. II. — *Green-fruited.*

10. GREEN GAGE. *Langley*, p. 94. t. 24. fig. 4. *Hooker, Pom. Lond.* t. 38.

Dauphine. *Duhamel*, 25. t. 11.

Grosse Reine Claude. *Ib.*

Abricot Vert. *Ib.*

Verte Bonne. *Ib.*

Branches smooth. *Fruit* middle-sized, round, having a narrow suture extending from the stalk to the apex. *Stalk* half an inch long, a little bent, and inserted in a small funnel-shaped cavity. *Skin* yellowish green, but when fully exposed to the sun of a purplish colour, marbled with russety muddy red. *Flesh* yellowish green, very melting, and separates partly from the stone, leaving part of the pulp behind. *Juice* abundant, saccharine, of the richest and most exquisite flavour.

Ripe on the open standard the middle of August.

This is, without exception, the best Plum in England;* and when grown upon a healthy standard, and fully exposed to the sun, although not so large, is much richer than when produced against a wall. It is also a hardy and most excellent bearer.

A plant of this sort was sent from France by the Earl of Stair to the second Duke of Rutland, by the name of *Green Spanish*. The name of *Green Gage* is said to have originated from the following accident:—The *Gage* family, in the last century, procured from the Monks of the Chartreuse at Paris, a collection of fruit trees. When they arrived in England, the ticket of the Reine Claude had been rubbed off in the passage. The gardener being from this circumstance ignorant of the name, called it, when it bore fruit, *Green Gage*. Vide *Hort. Trans.* Vol. i. Appendix, p. 8. by the Right Honourable Sir Joseph Banks, Bart.

11. LITTLE QUEEN CLAUDE. *Miller*, No. 16.

Petite Reine Claude. *Duhamel*, No. 26.

Branches slender, downy. *Fruit* small, of a roundish figure, having a small suture, and being a little more swelled on one side than on the other, about one inch and a quarter deep, and a little more in diameter. *Stalk* half an inch long, inserted in a small hollow. *Skin* yellowish green, covered with a thick bloom. *Flesh* pale yellow, and separates from the stone. *Juice* rich and well flavoured. *Stone* oval, with an obtuse point.

Ripe the end of August.

12. LUCOMBE'S NONESUCH. *Pom. Mag.* t. 99.

Branches smooth. *Fruit* extremely like a *Green Gage* in colour, but more streaked with yellow, covered with a fine glaucous bloom, generally compressed in the direction of its suture, which is the reverse of the usual mode of compression in stone fruit; about one inch and three quarters deep, and rather more than two inches in diameter. *Stalk* half an inch long, straight, inserted in a rather wide hollow. *Flesh* firm, of the colour and consistence of a *Green Gage*, and adheres to the stone. *Juice* plentiful, of a flavour better than an Orleans, but inferior to that of a *Green Gage*. *Stone* ovate, not very uneven.

Ripe about the end of August.

A valuable variety, lately raised from seed by Messrs. Lucombe, Prince, and Co. of Exeter.

*Called Reine Claude by the French gardeners, and esteemed the finest Plum in that country.—*Am. Ed.*

It bears well as a standard, is remarkably handsome, as it were variegated with dull yellow and orange, and larger than the usual size of the Green Gage.

SECT. III. — *Red or Purple-fruited.*

13. CHERRY. *Miller*, No. 27.

Virginian Cherry. *Ib.*

Mirabolan. *Duhamel*, 46. t. 20. f. 15.

Prunus Cerasifera. *Hort. Soc. Cat.* No. 285.

Branches slender, wiry, smooth. *Fruit* small, heart-shaped, somewhat like the Bigarreau Cherry, except having a small slender prickle at its summit; about one inch and three quarters deep, and a little more in diameter. *Suture* obliterated. *Stalk* three quarters of an inch long, very slender, inserted in a very small round cavity. *Skin* pale red, sprinkled with a few small gray specks, rather thick, very acid. *Flesh* yellow, soft, very juicy, sweet, mixed with a little acid, and slightly adheres to the stone.

Ripe the middle of August.

This is planted chiefly in shrubberies and in the pleasure ground, for its early flowering. The fruit, however is very handsome in the dessert, and also makes very excellent tarts.

14. CHESTON. *Miller*, No. 12.

Matchless. *Langley*, *Pom.* t. 23. f. 2.

Branches downy. *Fruit* small, a little more long than broad, somewhat oval, pointed. *Stalk* half an inch long. *Skin* deep purple, covered with a blue bloom. *Flesh* deep yellow, and separates from the stone. *Juice* sweet, brisk, and agreeable.

Ripe the middle of August.

15. DIAPER. *Miller*, No. 15.

Red Diaper. *Ib.*

Diaprée Rouge. *Duhamel*, No. 37. t. 20. f. 12.

Roche-Corbon. *Ib.*

Branches smooth. *Fruit* above the middle size, oval, about one inch and a half long, and an inch in diameter. *Stalk* half an inch long, rather deeply inserted. *Skin* pale red, mottled with amber; but when exposed to the sun it is marbled with a deeper red, full of russetty specks, and covered with a thin blue bloom. *Flesh* greenish yellow, melting, and

separates from the stone. *Juice* plentiful, and of an excellent flavour.

Ripe the middle and end of September, and will hang some time upon the tree, like the Imperatrice.

16. EARLY ORLEANS. *Hort. Soc. Cat.* No. 181.

Hampton Court. *Nursery Catalogues.*

Branches downy, somewhat red at the extremities. *Fruit* about the size of the common Orleans, somewhat globular; in some specimens a little elongated, having a shallow suture extending from the base to the apex. *Stalk* three quarters of an inch long. *Skin* deep red, or purple, marbled with darker and lighter shades, sprinkled with pale dots, and covered with a pale blue bloom. *Flesh* yellowish green, and separates clean from the stone.

Ripe the middle of August.

17. EARLY RED PRIMORDIAN. *Parkinson*, No. 2.

Red Primordial. *Ib.*

Branches slender, downy. *Fruit* small, in form somewhat like the Jaune Hâtive, oval, compressed next the stalk. *Stalk* half an inch long, oval. *Skin* deep red, covered with a thick bloom. *Flesh* yellow, rather dry, and adheres to the stone. *Juice* sweet, with a slight bitter, but very pleasant.

Ripe the end of July, after the Jaune Hâtive.

18. FOTHERINGHAM. *Miller*, No. 6. *Langley, Pom.* t. 20. f. 6.

Sheen. *Ib.*

Branches smooth. *Fruit* middle-sized, somewhat oblong, compressed next the stalk, and swelled a little more on one side of the suture than on the other. *Stalk* an inch long. *Skin* bright red on the shaded side, covered with small specks, but of a deep red or purple where exposed to the sun, and covered with a violet bloom. *Flesh* pale greenish yellow, and separates from the stone. *Juice* saccharine, with a little but agreeable tartness.

Ripe the middle of August.

This very useful and hardy Plum has been in England many years, having been cultivated by Sir Wm. Temple, at his seat at Sheen, near Richmond in Surrey, before 1700, whence it was called the Sheen Plum.

19. GERMAN PRUNE. *Nursery Catalogues.*

Quetsche. *Knoop. Fruit.* p. 61. t. 3.

Quetzen. *Ib.*

Branches smooth. *Fruit* below the middle size, of an

oval figure, compressed next the stalk, which is half an inch long, slender. *Skin* deep red, becoming purple. *Flesh* yellow, and closely adheres to the stone. *Juice* sweet, with a slight acid, somewhat astringent.

Ripe the beginning and middle of September.

The fruit of the Quetsche Plum is grown for the purpose of drying, and sold in the shops in this country under the name of Prunes. It is cultivated and well known throughout all Germany, Thuringia, Saxony, Silesia, Moravia, Bohemia, and Hungary.

20. GOLIATH. *Hooker, Pom. Lond. t. 39.*

Saint Cloud. *Nursery Catalogues.*

Branches resembling those of the Orleans, downy. *Fruit* pretty large, a little more long than broad, oblique at both extremities, and swelled more on one side of the suture than on the other. *Stalk* three quarters of an inch long. *Skin* pale red on the shaded side, but of a deep red or violet colour where exposed to the sun, and covered with a thin blue bloom. *Flesh* yellow, and slightly adhering to the stone. *Juice* similar to that of the Orleans.

Ripe the beginning and middle of September.

This is a very fine handsome Plum, a very great bearer, and deserving of cultivation.

21. IMPERATRICE. *Langley, p. 95. t. 25. f. 3. Miller, No. 25. Pom. Mag. t. 33.*

Impératrice Violette. *Duhamel, 39. t. 18.*

Branches long, smooth. *Fruit* oblong, blunt at each end, but tapering rather more to the base than to the apex. *Stalk* nearly an inch long. *Skin* rich deep purple, covered with a thick bloom, which is more copious than on any Plum in Covent Garden market. *Flesh* firm, yellowish green, rather dry, but exceedingly sweet and rich, and adheres to the stone.

Ripe in October, and will keep, if well managed, till the middle of December.

22. IMPERIAL DIADEM. *Hort. Trans. Vol iv. p. 208.*

Branches smooth. *Fruit* middle-sized, oval, a little compressed near the stalk, and swelling more on one side of the suture, which is deep, than on the other, about one inch and a half long, and the same in diameter. *Skin* light red, with a few purplish specks, and covered with a thin blue bloom. *Flesh* yellowish, and separates from the stone. *Juice* plentiful, sugary, and when perfectly ripe, highly perfumed.

Ripe the beginning of September.

This very handsome Plum was raised from seed, in the neighbourhood of Duckenfield, near Manchester, a few years previous to 1819.

23. ITALIAN DAMASK.

Damas d'Italie. *Duhamel*, No. 12. t. 4.

Fruit middle-sized, nearly round, about one inch and a half in diameter, a little flattened at the base, and having a well-marked suture extending from the stalk to the apex. *Stalk* half an inch long, slender, inserted in a small round cavity. *Skin* of a violet colour, becoming brown when fully ripe. *Flesh* yellowish green, firm, and separates clean from the stone. *Juice* very sweet and high flavoured. *Stone* oval, rather thick.

Ripe the end of August and beginning of September.

24. LA DELICIEUSE. *Nurs. Catalogues*.

Branches long and smooth. *Fruit* oval, about two inches long, and one inch and three quarters in diameter. *Suture* rather broad, shallow, swelled a little more on one side than on the other. *Stalk* an inch long, slender, slightly inserted. *Skin* pale yellow on the shaded side, but where exposed to the sun of a deep purple, and full of brown specks. *Flesh* yellow, and separates from the stone. *Juice* peculiarly rich and abundant.

Ripe in October, about the same time with the Imperatrice.

This very fine Plum was brought to England from New-Jersey, about ten years ago, and first sold by Mr. Kirke, of Brompton, by advertisement, at a guinea per plant, in the autumn of 1825.

25. LA ROYALE. *Hooker, Pom. Lond.* t. 47.

Royale. *Duhamel*, No. 24. t. 10. *Hitt*, p. 349.

Branches downy, almost white. *Fruit* middle-sized, round, not deeply cleft, rather narrowed towards the stalk, about one inch and a half in diameter. *Stalk* three quarters of an inch long, inserted in a small round cavity. *Skin* bright purplish red, full of brown specks, and covered thickly with a pale blue bloom. *Flesh* firm, dull yellow or amber colour, quite melting, and separates from the stone. *Juice* plentiful, saccharine, and very highly flavoured. *Stone* roundish-ovate, pointed at both ends.

Ripe the end of August and beginning of September, succeeding the Green Gage.

26. MIMMS. *Pom Mag.* t. 6.

Mimms Plum. *Hort. Trans.* Vol. iv. p. 208.

Branches smooth. *Leaves* with two small glands at the base of each. *Fruit* oblong, with an oblique apex, and broad shallow suture, of the largest size among Plums, about two inches and a half deep, and the same in diameter. *Stalk* three quarters of an inch long, slender, pubescent. *Skin* of a light clear purple colour, upon a greenish ground, marked with brownish specks, and covered copiously with bloom, which is easily rubbed off. *Flesh* pale, dull greenish yellow, tender, juicy, and very agreeably flavoured, like an Orleans in perfection, and separating from the stone, which is very rugged, with a thin irregular edge.

Ripe the beginning and middle of September.

This is said to have been raised many years ago, from a stone of the Blue Perdrigon, in the garden of Henry Browne, Esq. at North Mimms, in Hertfordshire, and was exhibited at the Horticultural Society in 1819. It is a distinct Plum from the Imperial Diadem.

27. MONSIEUR. *Duhamel*, No. 15. t. 7. *Jard. Fruit.* t. 57.

Branches downy, somewhat like those of the Orleans. *Fruit* middle-sized, about one inch and a half in diameter, of a flattish globular figure, having a slight suture extending the length of the fruit. *Stalk* scarcely half an inch long, inserted in a small cavity. *Skin* bluish purple. *Flesh* yellow, very melting when fully matured, and separates from the stone. *Juice* good, but not very highly flavoured.

Ripe the beginning and middle of August.

28. MONSIEUR HÂTIF. *Duhamel*, No. 16. t. 20. f. 1. *Monsieur Hâtif.* *Jard. Fruit.* t. 56.

Branches downy, somewhat like the Orleans. *Fruit* middle-sized, nearly globular, about one inch and a half in diameter, having a well marked suture extending from the base to the apex, where it is a little flattened. *Stalk* half an inch long, slender, inserted in a narrow and somewhat deep cavity. *Skin* deep purple, or violet colour, when fully exposed to the sun, and covered with a thick bloom; it is bitter, but readily peels off. *Flesh* greenish yellow, melting, and separates from the stone. *Juice* plentiful and excellent. *Stone* small, oblong, with an obtuse point, not very rugose.

Ripe the beginning of August.

This is somewhat like the last sort, but of a deeper colour, and ripens a fortnight earlier.

28.* NECTARINE PLUM. *Hort. Soc. Cat. No. 114 Syn. Pom. Mag. t. 148.*

Caledonian. *Of some Collections.*

Howell's Large. *Hort. Soc. Cat. No. 128.*

Prune Pêche. *Ib., No. 119. Syn., according to the Pom. Mag.*

Branches glabrous, brownish violet when exposed to the sun. *Fruit* very large, like a Nectarine in shape and size. *Stalk* smooth, about half an inch long, and of moderate thickness. *Skin* purple, covered with a fine azure bloom. *Flesh* dull greenish yellow, somewhat adhering to the stone, but less so than in the Goliath, compared with which it is much finer and richer, being decidedly the best Plum yet known of its size. *Stone* middle-sized, oval, compressed.

Ripe against a wall the end of July or the beginning of August, considerably earlier than the Goliath.

This is a very excellent Plum, and a good bearer either on a wall or as a standard.

The Nectarine Plum has been satisfactorily ascertained, in the Horticultural Garden at Chiswick, to be wholly distinct from the Goliath, and its synonyms settled in the *Pom. Mag.* above referred to.

29. ORLEANS. *Miller, No. 5.*

Red Damask. *Langley, Pom. t. 20. f. 4.*

Branches downy. *Fruit* middle-sized, nearly globular, swelling a little more on one side of the suture than on the other. *Skin* dark red, and when fully exposed to the sun, of a purplish colour, covered with a thin blue bloom. *Flesh* yellow, and separates clean from the stone, like an Apricot. *Juice* a little sugary, with a portion of astringency.

Ripe the middle and end of August.

The Orleans is one of our most common Plums, and known in every market throughout England. It is a most hardy tree, a constant bearer, and an extremely useful fruit. It does not appear to have been known to either Parkinson or Ray.

30. PRUNE SUISSE. *Duhamel, No. 19. t. 20. f. 7.*

Prune d'Altesse. *Ib.*

Monsieur Tardif. *Bon. Jard. 1827. p. 290.*

Simiana. *Hort. Soc. Cat. No. 252.*

Branches smooth. *Fruit* nearly spherical, about four

* No. 28. is inserted twice in consequence of the Nectarine Plum having been published in the *Pom. Mag.* after the numerical arrangement had been completed.

inches and a half in circumference, rather more protruded in the middle than at either extremity. *Stalk* an inch long, slender, curved. *Skin* amber coloured on the shaded side, very full of small red specks, but where fully exposed to the sun it is of a beautiful red. *Flesh* gold colour, and closely adheres to the stone. *Juice* somewhat sharp, but when well matured it has an excellent flavour.

Ripe the end of September, and will keep for some weeks upon the tree.

31. PURPLE GAGE. *Pom. Mag.* t. 129.

Reine Claude Violette. According to the *Pom. Mag. Nois. Man. Comp.* p. 496.

Reine Claude Violette. *Bon. Jard.* 1827. p. 291.

Die Violette Königin Claudie. *Sickler, Deutsch. Obs. Gart.* Vol. xxi. p. 64. t. 6.

Branches smooth, almost like the Green Gage. *Fruit*, except in colour, very like the Green Gage, middle-sized, roundish oval, somewhat flattened at the ends. *Suture* moderately depressed. *Stalk* about an inch long, rather thick. *Skin* violet, powdered with a light blue bloom, beneath which it is ingrained with pale yellow dots. *Flesh* greenish amber, rich, sugary, and strikingly high flavoured. *Stone* oval, inclining to ovate, compressed.

Ripe the end of August and beginning of September.

The origin of this variety is unknown; it must, however, be recent, as it is not mentioned by *Duhamel*, nor by any of the older French writers, and is even omitted by *Noisette* in his *Jardin Fruitier*. It is of very high quality, fully equal to the Green Gage in all respects, and having this superiority, that while the latter is apt to crack in wet summers, and will never keep after having been gathered, this, on the contrary, will endure, if the climate be dry, through August and September, even till October, and is scarcely at all disposed to crack.

32. QUEEN MOTHER. *Ray*, No. 19. *Langley*, p. 94. t. 24. fig. 3. *Hitt*, p. 353.

Branches smooth. *Fruit* of a smallish size, nearly globular, about three inches and a half in circumference. *Stalk* short. *Skin* dark red next the sun, on the other side pale yellow, full of reddish spots. *Flesh* yellow, and separates from the stone. *Juice* saccharine and rich. *Stone* very small in proportion to the fruit.

Ripe the beginning and middle of September.

33. RED MAGNUM BONUM. *Miller*, No. 16.

Imperiall. *Parkinson*, No. 9.

Imperial. *Langley*, p. 92. t. 20. fig. 5.

Imperiale Violette. *Duhamel*, No. 32. t. 15.

Branches smooth. *Fruit* pretty large, oval, about two inches and a quarter long, and one inch and three quarters in diameter, swelled much more on one side of the suture than on the other. *Stalk* one inch and a quarter long, slender. *Skin* pale green on the shaded side, but of a deep red colour, with numerous gray specks, where fully exposed to the sun, and covered with a very thin blue bloom. *Flesh* yellowish green, and separates from the stone. *Juice* harsh, sub-acid. *Stone* oval, sharp-pointed.

Ripe the beginning and middle of September.

An old Plum of our gardens, cultivated by John Tradescant, previously to 1629. A very hardy bearer as an open standard.

34. RED PERDRIGON. *Forsyth*, Ed. 7. No. 10.

Perdrigon Rouge. *Duhamel*, No. 22. t. 20. f. 6.

Branches downy. *Fruit* middle-sized, of a roundish oval figure, about one inch and a quarter long, and nearly the same in diameter. *Stalk* three quarters of an inch long, inserted in a small round hollow. *Skin* of a fine red inclining to violet, sprinkled with small brownish yellow specks, and covered with a thick bloom. *Flesh* bright yellow, or greenish yellow, firm, sweet, and juicy, and separates from the stone.

Ripe the beginning and middle of September.

35. ROYAL DAUPHIN. *Hort. Soc. Cat.* No. 238.

Branches smooth. *Fruit* large, oval, about six inches in circumference, somewhat broader at the apex than at the base. *Stalk* an inch long, stout. *Skin* of a pale red on the shaded side, marked with green specks, but of a darker red next the sun, mottled with darker and lighter shades, and covered with a violet bloom. *Flesh* greenish yellow, and separates from the stone, which is large. *Juice* sweet, mixed with a little sub-acid.

Ripe the beginning of September.

36. ROYAL DE TOURS. *Duhamel*, No. 17. t. 20. f. 8.

Fruit above the middle size, of a roundish figure, with a well marked suture extending from the base to the apex, and somewhat more swelled on one of its sides than on the other; about one inch and a half long, and nearly the same in di-

ameter. *Stalk* half an inch long, slightly inserted. *Skin* bright red on the shaded side, but when fully exposed to the sun, of a deep violet, sprinkled over with numerous small yellow spots, and covered with a thick bloom. *Flesh* greenish yellow. *Juice* plentiful and high flavoured.

Ripe the beginning and middle of August.

37. VIOLET DAMASK. *Nursery Catalogue.*

Damas Violet. *Duhamel*, No. 5. t. 2.

Branches downy. *Fruit* small, of an oblong figure, somewhat larger at the apex than at the base, about one inch and a quarter long, and little more than an inch in diameter. *Stalk* half an inch long. *Skin* of a purplish violet colour, covered with a thin bloom. *Flesh* yellow, firm, and separates from the stone, leaving a few slightly attached pieces of the pulp behind. *Juice* very sweet, with a smart and pleasant flavour.

Ripe the middle and end of August.

38. VIOLET DIAPER. *Nursery Catalogue.*

Diaprée Violette. *Duhamel*, No. 36. t. 17.

Branches downy. *Fruit* below the middle size, of an oval figure, about one inch and a half long, and one inch and a quarter in diameter, having a rather deep suture, on one side of which it is swelled considerably more than on the other. *Stalk* short, slender, rather deeply inserted. *Skin* thin, of a purplish red, covered with a thick bloom. *Flesh* yellowish, firm, and separates from the stone. *Juice* saccharine, plentiful, of an agreeable flavour. *Stone* narrow, with a long sharp point.

Ripe the beginning and middle of August.

This is a fleshy firm Plum, very good in the dessert, and excellent when dried as a Prune.

39. VIOLET PERDRIGON. *Miller*, No. 8.

Perdrigon Violet. *Duhamel*, No. 21. t. 9.

Branches downy. *Fruit* middle-sized, a little more long than broad, and enlarged a little at the apex, about one inch and a half long, and nearly as much in diameter. *Stalk* half an inch long, curved, slender. *Skin* of a dull greenish brown, full of small brown specks, and covered with a thick pale bloom. *Flesh* greenish yellow, pretty firm, and adheres to the stone. *Juice* sweet, and of a very excellent flavour.

Ripe the end of August and beginning of September.

40. WHEAT PLUM. *Hort. Soc. Cat.* No. 271.

Wheaten. *Ray*, No. 17.

Whitton. *Hort. Soc. Cat.* 271.

Nutmeg. *Parkinson*, No. 18.

Branches numerous, slender, smooth. *Fruit* small, somewhat oblong, about one inch and one eighth long, and an inch in diameter, mostly growing in pairs, a little swelled on one side of the suture more than on the other, which is shallow. *Stalk* five eighths of an inch long, inserted in a small narrow cavity. *Skin* pale amber on the shaded side, but of a bright red, marbled with a deeper colour, where exposed to the sun, and covered with a thin white bloom. *Flesh* greenish yellow, rather firm, and adheres to the stone. *Juice* sugary, with a little sub-acid.

Ripe the middle of August.

This is called Wheat Plum, in consequence of its being ripe about the time of the wheat harvest.

41. WILMOT'S EARLY ORLEANS. *Hort. Trans.* Vol. iii. p. 392. t. 14.

Wilmot's Orleans. *Hort. Soc. Cat.* No. 274.

Wilmot's New Early Orleans. *Ib.*

Wilmot's Late Orleans. *Ib.* According to the *Hort. Soc. Cat.*

Branches downy, like the Common Orleans. *Fruit* above the middle size, round, rather deeply cleft, more compressed than the Old Orleans, especially at the apex. *Stalk* short. *Skin* pale red on the shaded side, but where exposed to the sun of a dark purple tint, and covered with a fine thin bloom. *Flesh* of a rich greenish yellow, inclining to amber when quite ripe, of a pleasant consistence, being much softer and more juicy than the Orleans, and separates clean from the stone. *Juice* plentiful, sweet, combined with acid, of excellent flavour. *Stone* round, rather small in proportion to the size of the fruit.

Ripe the beginning of August, as early as the Morocco, or the Precoce de Tours.

Raised in 1809 by Mr. John Wilmot, in his garden at Isleworth, near London.

42. WINESOUR. *Forsyth*, Ed. 7. No. 32.

Rotherham. *Of the Old Gardens.*

Branches slender, downy. *Fruit* rather larger than a Damson, oblong. *Stalk* half an inch long. *Skin* dark bluish purple, covered with dark purple specks, particularly where exposed to the sun. *Flesh* greenish yellow, and adheres to the stone, near which there are some red streaks in

the flesh. *Juice* sub-acid. *Stone* long, slender, and acute-pointed.

Ripe about the middle of September.

This Plum is said to have originated in the neighbourhood of Rotherham, in Yorkshire, many years ago. The Wine-sour is the most valuable of all our Plums for preserving, and great quantities of it in this state are sent annually from Wakefield and Leeds to distant parts of England. As a preserve, they will keep one or two years, and are preferable to those imported from abroad.

SECT. IV. — *White or Yellow-fruited.*

43. APRICOT. *Switzer*, p. 105. *Miller*, No. 13.

Abricotée. *Duhamel*, No. 28. t. 13.

Abricotée de Tours. *Ib.* t. 13.

Branches covered with a whitish down. *Fruit* pretty large, of a roundish figure, divided by a deep suture, about one inch and a half deep, and one inch and three quarters in diameter. *Stalk* short, scarcely more than a quarter of an inch long. *Skin* yellow, tinged with red on the sunny side, and covered with a white bloom. *Flesh* yellow, firm, but melting, and separates clean from the stone. *Juice* sweet, of a very excellent flavour.

Ripe the beginning and middle of September.

This very fine Plum is considered by Duhamel as nearly equal to the Green Gage.

44. BRIGNOLE. *Miller*, No. 24.

Brignole Jaune. *Knoop. Fruit.* p. 55.

Prune de Brignole. *Bon Jard.* 1827. p. 290.

Fruit large, oval. *Skin* pale yellow, mixed with red on the sunny side. *Flesh* pale yellow, rather dry. *Juice* saccharine, of excellent flavour.

Ripe the middle and end of August.

This Plum is so named, from Brignole, a town of France, famous for its Prunes, of which this ranks among its best sorts.

45. COE'S PLUM. *Pom. Mag.* t. 57.

Coe's Golden Drop. *Ib.*

Coe's Imperial. *Ib.*

Bury Seedling. *Ib.*

New Golden Drop. *Ib.*

Fair's Golden Drop. *Hort. Soc. Cat.* No. 103. according to the *Pom. Mag.*

Branches smooth. *Leaves* with two globular glands at the base. *Fruit* oval, of the largest size among Plums, about two inches and a half long, and two inches in diameter, deeply marked by the suture, pitted at the point, abruptly tapering and hollowed out at the base for the reception of the stalk. *Stalk* three quarters of an inch long, slender. *Skin* greenish yellow, with numerous rich spots of bright violet red next the sun. *Flesh* greenish yellow, adhering firmly to the stone. *Juice* very sweet and delicious. *Stone* sharp-pointed.

Ripe the end of September, and will hang some time upon the tree after it is matured.

This will keep for a considerable length of time after it is gathered, either by suspending it by the stalk upon a string, withinside a window facing the sun, or by wrapping it in soft paper, and keeping it in a dry room. By this latter method, I have eaten it exceedingly good in October, twelve months after it had been gathered.

It was raised by the late Jervaise Coe, a market gardener at Bury St. Edmund's in Suffolk, more than thirty years ago. He informed me it was from the stone of a Green Gage, the blossom of which, he supposed, had been fertilized by the White Magnum Bonum, the two trees of which grew nearly in contact with each other in his garden. It requires an east or a west wall; on the former the fruit attains its greatest perfection.

46. DOWNTON IMPERATRICE. *Hort. Trans.* Vol. v. p. 383.

Branches long, smooth. *Fruit* shaped almost like the Blue Imperatrice, but larger, and not so much lengthened at the stalk end. *Skin* dull yellow, very thin. *Flesh* yellow, soft, juicy, with a high flavoured acidity.

Ripe in October, and will keep a month.

Raised by Mr. Knight, of Downton Castle, from a seed of the White Magnum Bonum, the blossom of which had been impregnated by the pollen of the Blue Imperatrice. Its fruit was exhibited at the Horticultural Society, December 1, 1823.

The young wood has much the appearance of the White Magnum Bonum, but grows much stronger, more so indeed than any Plum I have ever seen, frequently, on vigorous stocks, shooting from buds eight feet the first year.

47. DRAP D'Or. *Langley*, p. 94. t. 24. f. 5. *Miller*, No. 20.

Cloth of Gold. *Ib.*

Mirabelle double. *Duhamel*, No. 30.

Branches smooth, but downy at the ends. *Fruit* rather small, of a roundish figure, somewhat like the Little Queen Claude, with but very little suture, and a small dimple at each end: about an inch deep, and rather more in diameter. *Stalk* half an inch long, slender. *Skin* bright yellow, spotted or marbled with red on the sunny side. *Flesh* yellow, melting, and separates clean from the stone. *Juice* sugary and excellent.

Ripe the middle of August.

48. EARLY AMBER. *Nurs. Catalogues*.

Fruit small, somewhat oblong, and broadest at the apex. *Stalk* three quarters of an inch long. *Skin* pale greenish yellow, with a few small crimson specks on the sunny side, and covered with a thin whitish bloom. *Flesh* greenish yellow, and adheres to the stone. *Juice* sub-acid, but not possessing any peculiar flavour.

Ripe the beginning of August.

This is a very handsome little fruit; although inferior to some of the early sorts, it deserves cultivation.

49. JAUNE HÂTIVE. *Duhamel*, No. 1. t. 1.

Prune de Catalogne. *Ib.*

Prune de St. Barnabé. *Bon Jard.* 1827. p. 289.

White Primordian. *Langley*, p. 90. t. 20. fig. 1. *Miller*, No. 1.

Amber Primordian. *Parkinson*, No. 1.

Catalonian. *Of the Old Gardens*.

Branches slender, downy. *Fruit* small, oblong, broader at the apex than at the base, having a shallow suture extending the length of the fruit, about one inch and a quarter in diameter. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a very thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sweet.

Ripe the middle of July.

The Jaune Hâtive, although not possessing much flavour, deserves to be cultivated against a south wall, being the first Plum which ripens. It is an old inhabitant of our gardens, having been cultivated by John Tradescant*, who obtained

* Rees's Cyclop.

the title of gardener to King Charles the First, and settled at his garden at Lambeth, about the year 1629.

50. **MAITRE CLAUDE.** *Langley, Pom. t. 23. f. 6. Miller, No. 14.*

Branches slender, downy. *Fruit* middle-sized, rather more broad than long, a little compressed at its apex. *Stalk* short. *Skin* yellow, marbled with red on the sunny side. *Flesh* yellow, and separates from the stone. *Juice* sugary, and well flavoured.

Ripe the middle of August.

The Maitre Claude was known both to Switzer and Hitt; but is not mentioned either in Duhamel's *Traité*, or in the *Bon Jardinier* of M. Noisette.

51. **MIRABELLE.** *Miller, No. 23. Duhamel, No. 29. t. 14.*

White Mirable. *Langley, p. 93. t. 23. f. 7.*

Fruit small, a little more long than broad, about an inch in length. *Stalk* half an inch long. *Skin* yellow, becoming of an amber colour as it ripens. *Flesh* yellow, and separates from the stone. *Juice* rich and sugary.

Ripe the middle of August.

52. **SAINT CATHARINE.** *Langley, p. 94. t. 24. fig. 4. Miller, No. 21.*

Sainte Catherine. *Duhamel, No. 43. t. 19.*

Branches smooth. *Fruit* middle-sized, of an oblong figure, being broadest at the apex, and tapering to the base, and having a narrow suture about one inch and a half long, and nearly the same in diameter in its widest part. *Stalk* three quarters of an inch long, slender. *Skin* whitish, turning to a pale yellow as it ripens, and tinged with a little russetty red on the sunny side. *Flesh* pretty firm, yellow, and adheres to the stone. *Juice* rich, sugary, and high-flavoured.

Ripe the middle of September, with the Imperatrice, and, like that, will hang and shrivel upon the tree.

53. **BOLMAR'S WASHINGTON.** *Nurs. Cat. 1819.*

Washington. *Pom. Mag. t. 16.*

New Washington. *Hort. Soc. Cat. No. 270.*

Franklin. *Ib.*, according to the *Pom. Mag.*

Branches downy. *Fruit* regularly oval, with a very obscure suture, just at the stalk; it is rather deep, about one inch and three quarters long, and one inch and five eighths in diameter. *Stalk* three quarters of an inch long, slightly pubescent. *Skin* dull yellow, broken a little with

green, assuming an orange cast on the sunny side, with a purplish bloom, and more or less mottled with crimson dots. *Flesh* yellow, firm, very sweet and luscious, separating freely from the stone. *Stone* oval, acute at each end, wrinkled all over, and nearly even at the edges.

Ripe in September.

The parent tree of the Washington Plum, it appears, was purchased in the market of New-York, towards the end of the last century. It remained barren several years, till during a violent thunder-storm, the whole trunk was struck to the earth and destroyed. The root afterwards threw up a number of vigorous shoots, all of which were allowed to remain, and finally produced fruit. It is therefore to be presumed, that the stock of the barren kind was the parent of this. Trees were sent to Robert Barclay, Esq., of Bury Hill, in 1819; and in 1821, several others were presented to the Horticultural Society by Dr. Hosack of New-York.*

54. WENTWORTH. *Miller*, No. 26. *Langley. Pom.* t. 25. f. 4.

Dame Aubert. *Duhamel*, No. 41. t. 20. f. 10.

Grosse Luisante. *Ib.*

Fruit of the largest size, of an oval figure, having a deep suture extending from the base to the apex, about two inches and a quarter long, and one inch and three quarters in diameter. *Stalk* three quarters of an inch long, inserted in a rather deep cavity. *Skin* thick and leathery, of a yellow colour, tinged with green on the shaded side, and covered with

* The above description not being exactly correct, I here subjoin a true account of it. The parent tree of the Washington Plum grew on a farm on the east side of the Bowery, called Delancey's farm; it had been grafted with a Reine Claude, or Green Gage Plum, which had many years borne fruit, and was a pretty large tree. This tree was killed by lightning down to the root, below the graft; several suckers had sprung up from the roots, which were dug up by a market woman, and some of them were sold in the New-York market. Mr. Bolmar, who kept a store in Chatham-street, purchased two of them and planted them in his garden in 1814. About the middle of August, 1818, Mr. Bolmar called at my nursery and wished me to come down and see them, being then quite full of fruit, and nearly ripe; I was surprised at the beauty of its large glossy leaves and very large size of the fruit. The trees were standards, and loaded with fruit. I informed him that it certainly was a new kind of Plum. The fruit appeared to be between the large Reine Claude and White Magnum Bonum Plums, in form more like the former, and the colour more like the latter, but larger than either, with a freestone like the Reine Claude. He gave me scions of it for budding, and fruit to make a drawing, which was done by Leney, and is now in my possession, dated August 19th, 1818, from the young trees which I then budded; some of them were sent to Mr. Robert Barclay of Bury Hill, with a number of other things, in November, 1819, and in November, 1821, Dr. David Hosack, the patron of Horticulture, purchased twelve of the young trees of me to send to the Horticultural Society of London. Mr. Bolmar informed me of the market woman, of whom he had purchased the trees, and I found four other trees, with the same kind of fruit, in her garden and in the neighbourhood where the old tree grew. At this time, 1833, the whole of Delancey's farm is thickly covered with houses, making part of the city of New-York. — *Am. Ed.*

a white bloom. *Flesh* yellow, rather coarse, and separates from the stone. *Juice* sub-acid, somewhat austere.

Ripe in September.

This has a good deal the appearance of the White Magnum Bonum, but is not so much pointed; of a deeper colour, and, like that, fit only for preserving; but for this it is excellent.

The Wentworth Plum is said by *Langley*, to have been so called from its having been first planted in the gardens of the Right Honourable Thomas Wentworth, Earl of Strafford, at Twickenham. MILLER has strangely confounded this with the *Monsieur* of DUHAMEL, in which he has been followed by MARTYN and FORSYTH; but no two plums can be more distinct.

55. WHITE BULLAGE. *Hort. Soc. Cat. No. 4.*

Branches slender, twiggy, downy. *Fruit* small, round, mostly growing by pairs. *Skin* yellowish white, and when fully ripe, a little mottled with red on the sunny side. *Flesh* greenish white, firm, and closely adheres to the stone. *Juice* acid, but so tempered by sweetness and roughness as not to be unpleasant, especially after it is mellowed by frost.

Ripe in October.

Large quantities of the White Bullace are brought into the market in Norwich, and elsewhere in the county of Norfolk, where they are highly esteemed for tarts: they are by some preserved by boiling them in sugar, and in this state they will keep twelve months.

56. WHITE DAMASK. *Hort. Soc. Cat. No. 71.*

Petit Damas Blanc. *Duhamel, No. 6. t. 3.*

Fruit small, nearly globular, about an inch in diameter. *Stalk* half an inch long, very slender. *Skin* greenish yellow, rather thick, covered with a thin white bloom. *Flesh* yellow, melting, and separates from the stone. *Juice* sugary, of an agreeable flavour.

Ripe the beginning and middle of September.

57. WHITE DAMSON. *Hort. Soc. Cat. No. 88.*

White Prune Damson. *Nursery Catalogues.*

Branches long, smooth. *Fruit* small, oval, about three inches and a half in its long circumference. *Stalk* half an inch long, slender. *Skin* pale yellow, covered with a thin white bloom. *Flesh* yellow, adhering to the stone. *Juice* plentiful, a little sugary, mixed with a small portion of acid.

Ripe the middle and end of September.

58. WHITE IMPERATRICE. *Pom. Mag. t. 38.*

Imperatrice Blanche. *Duhamel*, 40. t. 18. f. 2.

Die Weisse Kaiserpflaume. *Pom. Aust.* 233. t. 181. f. 2., according to the *Pom. Mag.*

Fruit middle-sized, oval, with an indistinct suture, very blunt at each end; about one inch and three quarters long, and one inch and a half in diameter. *Stalk* half an inch long, inserted in a narrow cavity. *Skin* bright yellowish ochre colour, with a slight evanescent bloom. *Flesh* firm, juicy, sweet, and rather more transparent than that of most plums, separating freely from the stone.

It ripens about the beginning of September. It will scarcely succeed as an open standard, except in warm situations.

59. WHITE MAGNUM BONUM. *Langley*, p. 95. t. 25. fig. 6. *Miller*, No. 11.

White Mogul. *Ib.*

Egg Plum. *Ib.*

Imperiale Blanche. *Duhamel*, No. 35.

Branches long, smooth. *Fruit* of the largest size, oval. *Skin* yellow, covered with a thin white bloom. *Flesh* yellow, firm, closely adhering to the stone. *Juice* acid,* *Stone* oval, lance-pointed.

Ripe the beginning and middle of September.

60. WHITE PERDRIGON. *Langley*, p. 92. t. 23. fig. 5. *Miller*, No. 9.

Perdrigon Blanc. *Duhamel*, No. 20. t. 8.

Branches downy. *Fruit* middle-sized, somewhat oblong, enlarged towards the apex, and tapering a little towards the stalk; about one inch and a quarter long, and the same in diameter. *Stalk* three quarters of an inch long. *Skin* pale yellow, full of small white specks, with a few red spots on the sunny side, and covered with a thin white bloom. *Flesh* pale yellow, separating clean from the stone. *Juice* saccharine. *Stone* small, lanceolate.

Ripe the beginning of September.

ADDITIONAL AMERICAN PLUMS, BY THE EDITOR.

61. NEW-YORK PURPLE.

Brevoort's Purple Bolmar.

Brevoort's Purple Washington.

In this country it ripens well, and is a very fine Plum. *Am. Ed.*

Fruit large, nearly oval, with a suture at the bottom, extending about half way up towards the top. *Stalk* inserted in a deep and even-formed cavity. *Skin* brown red, covered with a fine purple bloom. *Flesh* yellow, soft, and adhering to the stone. *Juice* rich, sweet, and sprightly; very delicious.

Ripe the latter end of August.

This most excellent Plum was raised by Mr. Henry Brevoort, from a stone of Bolmar's Washington, which had been accidentally impregnated by the Blue Gage. The stone was planted in the fall of 1819: it possesses the sweetness of a Green Gage, with the rich vinous flavour of an Orleans Plum. The tree grows thrifty, is very hardy, and is one of our best plums. I sent young plants of it to London in the fall of 1830.

62. FLUSHING GAGE. *Hort. Soc. Cat.* 107.

Superior Gage.

Fruit round, inclining a little to an oval shape, with a small suture at and near the stalk, which is sunken in an even round cavity. *Stalk* an inch long. *Skin* yellow, with a whitish bloom. *Flesh* yellow, melting, and separating freely from the stone. *Juice* sweet and rich.

Ripens the last week in August.

This is a very fine Plum, and no doubt originated in this country; it has much the habit and manner of growth of the Washington Plum. The fruit not so large, inclining more to the nature of a Green Gage, from which it probably originated. The tree is a free grower, a good bearer, and very hardy.

63. COOPER'S LARGE. *Hort. Soc. Cat.* 36.

Cooper's Large Red.

Cooper's Large American.

Cooper's Plum. *Coxe's View*, No. 12.

Fruit large, round, three inches long, and nearly the same in diameter. *Stalk* half an inch long, sunken in a very small cavity. *Skin* a dark purple, with a fine purple bloom. *Flesh* a yellowish green, soft, juicy, and adhering to the stone. *Juice* rich, sweet, and high flavoured.

Ripens the end of August or beginning of September.

This fine Plum, according to Coxe, "was produced from the stone of an Orleans Plum by Mr. Joseph Cooper, of Gloucester county, in New-Jersey." The tree is very vigorous, and grows to a large size.

64. DOMINE DULL'S PLUM. *Hort. Soc. Cat.* 94.

German Prune.

Dutch Quetzen.

Fruit large, of an oval or oblong figure. *Stalk* an inch long. *Skin* dark, and when quite ripe, nearly black. *Flesh* deep yellow, dry, and adhering to the stone. *Juice* sweet and rich. The fruit will keep a long time.

Ripe in September.

The stone of this fruit was brought from Germany by a Dutch minister, by the name of Dull. The growth of the tree is thrifty, the branches long and very smooth, of a dark colour: the Dutch say it is the real Prune, and that prunes are always raised from the stone in Germany.

65. HORSE PLUM. *Hort. Soc. Cat.* 127.

Fruit of a medium size, oval, with a deep suture in the middle. *Skin* dark red, inclining to purple when ripe. *Flesh* greenish yellow, which adheres to the stone. *Juice* acid, but passable when ripe. Quantities of these plums are brought into the New-York market, and used for sweetmeats; they are usually raised from suckers, and the stones produce the same kind, makes the best stocks for grafting, and very like the English Muscle Plum stock. Peaches, Apricots, and Nectarines, will bud and thrive well on this stock.

66. BLACK DAMSON.

Fruit round, or nearly so, small. *Skin* dark purple. *Flesh* green. *Juice* lively, a little acid.

Ripe in September, and will keep till October.

Quantities of Damsons are brought into this market; they are raised generally from suckers. They appear to be of a larger size than the European Prune Damson No. 8. The tree is easily cultivated, and will grow in any soil or situation; if the fruit remains on the trees until October or November they are excellent.

67. CHICKASAW PLUM. (*Prunus Chicasa*) *Pursh. Flora Americæ.* Vol. i. p. 332. No. 14.

A native species "From Virginia to Carolina."

Fruit round; some varieties are red, and some yellow, about the size of cherries. The growth of the tree is different from any other kind of Plum, and at a little distance looks somewhat like a peach tree: it would make a fine stock for the southern states to bud Peaches, Nectarines, or Almonds on. It is very ornamental.

Ripe the end of July and beginning of August.

68. BEACH PLUM, (*Prunus Maritima*.) *Pursh. Ib.* No. 15.

Fruit larger than the last species, round. *Skin* dark purple. *Flesh* yellow, sweet, with a little astringency near the stone.

Ripe the middle of August.

This is a handsome small shrubby tree, from three to six feet high; found in a natural state, growing in the sand along the coast. It might make a handsome stock to graft plums on, in order to make dwarf espaliers, in the same way as the Paradise is used for Dwarf Apples.

To these may be added many sorts called Gages, ten or fifteen sorts, which are of all colours, from white to brown and purple; some of the sorts not larger than damsons: and were probably all raised from the stones of the Green Gage Plum, but none of them by any means equal to the *true old sort*, and, of course, not worth cultivating, except for stocks to graft the *true* and good sorts on.

CHAPTER XVI.

QUINCES.

MR. MILLER has three varieties of the Quince, the only hardy kinds cultivated in England, viz.

1. CYDONIA OBLONGA. PEAR-SHAPED QUINCE.

Leaves oblong-ovate. *Fruit* lengthened at the base.

2. CYDONIA MALIFORMIS. APPLE-SHAPED QUINCE.

Leaves ovate. *Fruit* rounder than that of the last.

3. CYDONIA LUSITANICA. PORTUGAL QUINCE.

Leaves obovate. *Fruit* oblong.

The last variety is of a fine purple colour when dressed; is more juicy and less harsh, and much better for marmalade, than either of the others. It is the only sort now cultivated in England for domestic purposes.

CHAPTER XVII.

RASPBERRIES.

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|--|--|
| 1. Antwerp, Double Bearing Yellow. | 10. Double Bearing. <i>Perpetual Bearing.</i> |
| 2. Antwerp, Late Bearing. <i>Knevett's Antwerp.</i> | <i>Red Double Bearing.</i> <i>Siberian.</i> |
| 3. Antwerp, Red. <i>Burley Antwerp.</i> | 11. Double Bearing, Wil- liams's. |
| 4. Antwerp, Yellow. <i>White Antwerp.</i> | <i>Pitmaston's Double Bear- ing.</i> |
| 5. Barnet. <i>Cornwall's Prolific.</i> | 12. Lord Exmouth. |
| <i>Cornwall's Red.</i> | 13. Oakhill. |
| <i>Cornwall's Seedling.</i> | <i>Jillard's Seedling.</i> |
| <i>Large Red.</i> | 14. Old White. |
| 6. Cane, Brentford. | 15. Prolific, Early. |
| 7. Cane, Red. <i>Smooth Cane.</i> | 16. Red Malta. |
| 8. Cane, Rough. | 17. Spring Grove. |
| 9. Cornish. <i>Large Cornish.</i> | 18. Superb. |
| | 19. Taylor's Paragon. <i>Scarlet Paragon.</i> |
| | 20. Williams's Preserving. |
| | 21. Wilmot's Early Red. |
| | 22. Woodward's Red Globe. |

There are, no doubt, many other sorts besides the above to be found in different parts of England, and possessing different degrees of merit; those already enumerated are, however, amply sufficient for every useful purpose.

CHAPTER XVIII.

STRAWBERRIES.

CLASS I. — *Alpine and Wood Strawberries.*

The habits and general character of these are very similar; the principal difference being in the shape of the fruit,

which is usually conical in the former, and more globose in the latter. The Alpines produce fruit in the autumn, which the Wood Strawberries do not. *Hort. Trans.* Vol. vi. p. 149.

1. RED ALPINE. *Hort. Soc. Cat.* No. 89.

Fraisier des Alpes. *Duhamel*, No. 7. t. 2.

Fruit scarlet, conical; bearing strong through the summer and autumn.

2. WHITE ALPINE. *Hort. Soc. Cat.* No. 90.

Fraisier des Alpes à fruit blanc. *Of the French.*

Fruit white, conical; bearing through the summer and autumn.

ALPINE WITHOUT RUNNERS.

Bush Alpine.

The fruit, leaves, and mode of bearing, are those of an Alpine Strawberry; it differs only in not throwing out runners, growing in small clumps: to propagate them, the roots must be divided. This is a very prolific sort, and for small gardens preferable to the other kinds. I understand that this sort was introduced here by the late Mr. Parmentier, of the Horticultural Gardens at Brooklyn. *Am. Ed.*

3. RED WOOD. *Hort. Soc. Cat.* No. 92.

Fraisier commun. *Duhamel*, No. 1. t. 1.

Fruit scarlet, round; bearing in the summer only.

4. WHITE WOOD. *Hort. Soc. Cat.* No. 93.

Fraisier Commun à fruit blanc. *Of the French.*

Fruit white, round; bearing in the summer only.

CLASS II. — Black Strawberries.

This is not a numerous class, the Old Black Strawberry being the type, and the remainder derived from its seeds, either impregnated by itself or by others. Their character is to have the leaves rugose, pale green, and small; the fruit middle-sized, conical, with a neck, very dark-coloured when ripe; the seeds slightly embedded; the flavour very rich, and highly perfumed. *Hort. Trans.* Vol. vi. p. 148.

5. DOWNTON. *Pom. Mag.* No. 52.

Knight's Seedling. *Hort. Trans.* Vol. vi. p. 185.

Knight's Strawberry. *Ib.*

Fruit large, ovate, having a neck ; some of the early berries are cockscomb-shaped, dark purplish scarlet. *Grains* but little embedded. *Flesh* scarlet, firm.

6. GIBES'S SEEDLING BLACK. *Hort. Trans.* Vol. vi. p. 184.

Fruit conical, small, hairy, with a neck, dark purplish red. *Seeds* slightly embedded in the skin. *Flesh* scarlet, firm, very high-flavoured.

7. OLD BLACK. *Hort. Trans.* Vol. vi. p. 182.

Black.

Black Pine.

Black Beacon.

Mulberry.

Black Canterbury.

Turkey Pine.

Fruit middle-sized, conical, elongated and pointed, with a neck, hairy, very dark purplish red. *Flesh* scarlet, firm, with a buttery core, very rich and high-flavoured.

8. PITMASTON BLACK. *Hort. Trans.* Vol. vi. p. 183.

Late Pitmaston Black. *Ib.*

Fruit middle-sized, ovate, with a neck, slightly hairy, very dark purplish red. *Seeds* slightly embedded. *Flesh* solid, scarlet, very firm, buttery, and richly flavoured.

9. SWEET CONE. *Hort. Trans.* Vol. vi. p. 186. *Pom. Mag.* No. 4.

Fruit small, cone-shaped, with a neck, hairy, bright shining scarlet. *Seeds* prominent. *Flesh* firm, of a brighter colour than the skin, hollow, very high-flavoured. *Plant* tender.

CLASS III. — Carolina or Pine Strawberries

The general character of this class is to have the leaves almost smooth, dark green, of firm texture, and with obtuse serratures ; the fruit large, varying from nearly white to almost purple ; the seeds prominent, on a smooth surface ; the flavour sweet, and often perfumed. *Hort. Trans.* Vol. vi. p. 148.

10. BATH SCARLET. *Hort. Trans.* Vol. 6. p. 200.

Bath Strawberry.

Milne's Seedling.

Devonshire.

New Bath Scarlet.

Golden Drop.

North's Seedling.

Liverpool.

Fruit roundish or ovate, with a short neck, small for the class, scarlet. *Seeds* very prominent, of a dark varnished

red. *Flesh* soft, with a large core, pale scarlet, and very coarse, without any particular flavour.

11. BLACK PRINCE. *Hort. Trans.* Vol. vi. p. 203.

Wilmot's Black Imperial. *Ib.* Vol. v. p. 398.

Fruit middle-sized, depressed, spherical, with a furrow at the apex, hairy, of a very dark violet colour. *Seeds* slightly embedded. *Skin* highly polished. *Flesh* solid, firm, of a rich dull scarlet, with a small core. *Juice* dark, high-flavoured.

12. BLOOD PINE. *Hort. Soc. Cat.* No. 61.

This is a subvariety of the Old Pine, or Carolina. The scapes are considerably stronger; and is distinguishable by its leaves being of a darker colour and thicker texture, with stronger footstalks.

13. BOSTOCK. *Hort. Trans.* Vol. vi. p. 187.

Beattie's Seedling.

Rostock.

Byram.

Rostock Pine.

Caledonian.

Rostock Scarlet.

Cone.

Rostock Seedling.

Montague's.

Vernon's.

New Bath.

Wellington.

Prolific Bath.

Whitley's Pine.

Fruit very large, slightly hairy, nearly round, with a small neck; the largest fruit irregularly swelled towards the base, terminating in an obtuse point, of a dark shining red next the sun, light scarlet on the other side. *Seeds* prominent, brown on one side of the fruit, yellow on the other. *Flesh* pale scarlet, firm, coarse, with a small hollow arid core, without any particular flavour.

14. BULLOCK'S BLOOD. *Hort. Trans.* Vol. vi. p. 199.

Fruit large, ovate, of a light shining red. *Seeds* dark red on the sunny side, yellow on the other, projecting from a polished surface. *Flesh* pale red, firm, juicy, with but indiffer-ent flavour.

15. CHINESE. *Hort. Trans.* Vol. vi. p. 191.

North's Large Scarlet. Red Chili.

North's Seedling.

Fruit apparently compressed, nearly round, middle-sized, of a pale varnished red. *Seeds* brown and prominent. *Flesh* soft, light pink, with a large core, woolly; flavour indif-ferent.

16. DUTCH. *Hort. Trans.* Vol. vi. p. 195.

Fruit large, round, of a bright shining red. *Seeds* project-

ed from a polished smooth surface. *Flesh* pale red, woolly, hollow in the centre, with a core ; flavour indifferent.

17. DWARF WHITE CAROLINA. *Hort. Trans.* Vol. vi. p. 206.

Fruit large, irregularly ovate, brownish next the sun. white on the other side, hairy. *Seeds* scarcely embedded, prominent, darker than the fruit. *Flesh* white, soft, woolly, with a large core ; flavour indifferent.

18. ELTON SEEDLING. *Pom. Mag.* 135.

Fruit large, ovate, often compressed, or cockscomb-shaped, of a rich, shining, dark red. *Seeds* yellow, regularly embedded between ridged intervals. *Flesh* firm, with a small core, deep red, juicy, and having a sharp rich flavour.

19. GLAZED PINE. *Hort. Trans.* Vol. vi. p. 198.

Knott's Pine.

Scarlet Pine Apple.

Fruit variable in shape ; the largest frequently appear as if compressed, but they are generally conical, with a neck, large, hairy, of a darkish, shining scarlet. *Seeds* prominent. *Flesh* pale scarlet, firm, with a large core ; flavour good, but inferior to that of the Old Pine.

20. KEEN'S IMPERIAL. *Hort. Trans.* Vol. ii. p. 101.
t. 7.

Black Imperial.

Keen's Black.

Black Isleworth.

Keen's Black Pine.

Imperial.

Keen's Large-fruited.

Imperial Pine.

Large Black.

Isleworth Pine.

Large Black Imperial.

Fruit very large, roundish, somewhat bluntly pointed, of a very deep purplish red. *Seeds* projecting from the surface, which is shining. *Flesh* not juicy, but very firm, coarse, hollow in the centre, with a core ; the flavour tolerable, not high-flavoured.

21. KEEN'S SEEDLING. *Hort. Trans.* Vol. v. p. 261.
t. 12. *Pom. Mag.* 91.

Keen's Black Pine.

Keen's New Seedling.

Keen's New Pine.

Murphy's Child.

Fruit very large, round, or ovate, some of the largest assuming a cockscomb shape, of a dark purplish scarlet, slightly hairy. *Seeds* a little embedded in a polished surface, which has usually a furrow at the apex. *Flesh* firm, solid, scarlet, without any separable core. *Juice* high-flavoured.

22. MULBERRY. *Hort. Trans.* Vol. vi. p. 203.

Cherokee.

Mahone.

King.

Fruit middle-sized, ovate, with a short neck, of a dark purplish red. *Seeds* embedded slightly in the skin. *Flesh* soft, coarse, red, with a long core ; the flavour but moderate.

23. OLD PINE, or CAROLINA. *Hort. Trans.* Vol. vi. p. 195.

Old Pine. *Pom. Mag.* 47.

Barham Down.

Black Carolina.

Cockscomb Pine.

Devonshire Scarlet Pine.

Kew Pine.

Large Carolina.

Large Pine.

Miss Gunning's.

North's Seedling.

Old Carolina.

Old Scarlet Pine.

Pine.

Regent's Favourite.

Scarlet Pine.

Varnished.

Windsor Pine.

Fruit large, slightly hairy, with a neck, of a uniform bright scarlet, ovate-conical, occasionally compressed, and when luxuriant the early fruits are cockscomb-shaped. *Seeds* slightly embedded. *Flesh* pale scarlet, rich, and juicy, with a very grateful flavour.

24. ROUND WHITE CAROLINA. *Hort. Trans.* Vol. vi. p. 205.

Chili.

Large Blush Pine.

Large Flesh-coloured

Chili.

Large Pale Chili.

Large White.

Large White Chili.

White Bath.

White Carolina.

White Chili.

White Pine.

Fruit large, irregularly ovate, sometimes roundish, having a tendency to form a neck, of a brownish colour towards the sun, the other side white. *Seeds* deeply embedded, with ridged intervals. *Flesh* soft, white, woolly, with a large core ; flavour indifferent.

25. SURINAM. *Hort. Trans.* Vol. vi. p. 193.

Devonshire Scarlet.

Oldaker's New Pine.

Red Chili.

Red Pine.

Red Pine Apple.

Sutton's Large.

Fruit very large, irregularly ovate or round, without a neck, of a light shining red next the sun, pale on the opposite side. *Seeds* yellow and prominent. *Flesh* firm, pale red, with a large core ; flavour indifferent. The fruit is entirely concealed by the leaves.

26. VARIEGATED PINE. *Hort. Trans.* Vol. vi. p. 192.

A strawberry having leaves much variegated with white, is often seen in the gardens of the curious.

As a fruit it has no merit; the plants being weak and very shy bearers.

CLASS IV. — *Chili Strawberries.*

The character of this class is to have the leaves very vil-
lous, hoary, with small leaflets, of thick texture, with very
obtuse serratures; the fruit very large and pale; the seeds
prominent; the flesh insipid in the type — the True Chili.
Hort. Trans. Vol. vi. p. 148.

27. TRUE CHILI. *Hort. Trans.* Vol. vi. p. 206.

Fraisier du Chili. *Duhamel*, No. 9. t. 3.

Greenwell's French. Patagonian.

Greenwell's New Giant.

Fruit particularly large, irregularly shaped, but usually
ovate or bluntly conical; when ripe, of an uniform dull var-
nished brownish red. *Seeds* dark brown and projecting.
Flesh slightly tinged with red near the outside, the rest
whitish, very firm, hollow in the centre, with a small core.

The fruit ripens late, and the foliage mostly perishes in
the winter; but the succeeding varieties, which have been
bred from it, keep their leaves.

28. WILMOT'S SUPERB. *Hort. Trans.* Vol. vi. p. 208.

The first *fruits* are very large, irregularly rounded, ovate,
or flattened, sometimes growing of a cockscomb shape; the
other berries are invariably round; all are hairy, pale scar-
let, appearing as if polished. *Seeds* projecting, brown.
Flesh very firm, pale scarlet next the outside, within whitish,
with a small hollow in the centre, and a core; flavour very
good, buttery, and rich, mixed with acid.

29. YELLOW CHILI. *Hort. Trans.* Vol. vi. p. 209.

Fruit very large, irregularly ovate, frequently compressed,
and sometimes cockscombed; brown on the exposed side,
and yellow on the other. *Seeds* brown, slightly embedded,
with flat intervals. *Flesh* very firm, buttery, yellowish, with
a core; flavour very rich, with some acidity.

CLASS V. — *Green Strawberries.*

The French cultivate several kinds which appear to be

varieties of this Strawberry ; the one at present much known with us is called the Green Pine, which, generally speaking, is kept in gardens more as an object of curiosity than of use, for it rarely produces perfect fruit, though in some particular situations it bears well.

In general character the plants are akin to the Wood Strawberry ; its habit is dwarf ; the leaves light green, and strongly plaited. *Hort. Trans.* Vol. vi. p. 149.

30. GREEN STRAWBERRY. *Hort. Soc. Cat.* No. 85.

Fraisier Vert. *Duhamel*, No. 17. t. 9.

Caucasian.

Green Wood.

Green Alpine.

Pine Apple.

Green Pine.

Powdered Pine.

Fruit small, globular ; of a whitish green when fully ripe, and tinged with a reddish brown on the sunny side. *Flesh* firm, of a rich and highly musky flavour. This is generally represented as a very bad bearer. It appears to me, that defect arises principally from the multitude of its young runners ; they are extremely slender, short-jointed, covering the ground so completely, that in a few months the mother plants can scarcely be found. To remedy this, the runners should be cut off before they have taken root, keeping the plants free from its encumbrance. By adopting this method, I have little doubt of this sort being rendered productive.

CLASS VI. — *Hautbois* Strawberries.

The character of this class is to have tall, pale green, rugose leaves, of thin texture ; the scapes tall and strong ; the fruit middle-sized, pale, greenish white, tinged with dull purple ; the seeds slightly embedded ; the flavour musky. *Hort. Trans.* Vol. vi. p. 149.

31. BLACK HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 213.

New Hautbois. *Ib.*

Fruit conical, more lengthened than in the prolific Hautbois ; of a very dark, dingy purple colour, when ripe. *Seeds* scarcely embedded ; flavour high, and flesh buttery. This kind is a great bearer, and rather earlier than the others, occasionally producing a few berries in the autumn. It is a very valuable variety.

32. COMMON HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 213.

Capron Femelle. *Duhamel*, No. 14. t. 8.

Dicæcious Hautbois. Old Hautbois.

Musky Hautbois. Original Hautbois.

Fruit rather small or middle-sized, spherical, of a pale greenish white, tinged with dull purple. *Seeds* slightly embedded; flavour musky. The flowers called the males produce occasionally a small imperfect fruit, with projecting seeds.

In the *Cultivation* of Hautbois Strawberries, it will be recommended that the plants called *males* should be wholly rooted up as useless.

33. GLOBE HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 212.

Fruit nearly spherical, small, becoming dark purple when ripe. *Seeds* prominent. *Flesh* greenish, firm, with a separable core; flavour good, with the aroma peculiar to the class.

34. LARGE FLAT HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 215.

Bath Hautbois.

Salter's Hautbois.

Formosa Hautbois.

Weymouth Hautbois.

Lowder's Hautbois.

White Hautbois.

Fruit large, roundish, depressed, light red, and pale on the under side. *Flesh* greenish, without core, juicy, but though delicate, not so high-flavoured as the other. *Seeds* embedded in the skin.

35. PROLIFIC OR CONICAL HAUTOBOIS. *Hort. Trans.* Vol. vi. p. 213.

Double Bearing.

Regent's.

Dwarf.

Sacombe.

Hermaphrodite.

Sir Joseph Banks's.

Hudson's Bay.

Spring Grove.

Fruit large, conical, shorter and more obtuse than the Black Hautbois; the colour is dark, but not so deep as in that. *Seeds* slightly embedded. *Flesh* solid, greenish, and high-flavoured. A very abundant bearer; and it usually produces a partial second crop, blossoming in August and September, and the fruit ripening in October: the autumnal berries are much larger than the summer ones, and nevertheless high-flavoured. This is by far the best of the Hautbois Strawberries; the flowers the largest of the class yet known, with numerous stamina.

CLASS VII. — *Scarlet Strawberries.*

The type of this class is the *Fragaria Virginiana* of botanists. The character is to have the leaves nearly smooth, dark green, of thin texture, and with sharp pointed serratures; their fruit, mostly of small size and bright colour, with the seeds more or less deeply embedded, with ridged intervals; the flavour acid, with slight perfume. *Hort. Trans.* Vol. vi. p. 147.

36. AMERICAN SCARLET. *Hort. Trans.* Vol. vi. p. 160.
Black American. *Ib.*

Fruit large, conical, and pointed, with a neck, of a deep rich shining blood red, rough. *Seeds* numerous, brownish, not deeply embedded, with sharp intervals. *Flesh* dark scarlet, firm, with a core; flavour rich and agreeable.

37. AUSTRIAN SCARLET.

Cluster Scarlet.

Globe Scarlet.

Duke of Kent's Scarlet.*

Nova Scotia Scarlet.

Duke of York's Scarlet.

Oatlands Scarlet.

Early Prolific Scarlet.

Prolific Scarlet.

Fruit nearly globular, of a moderate or rather small size, of a rich bright scarlet. *Seeds* deeply embedded, with sharply ridged intervals. *Flesh* solid, pale scarlet; flavour peculiar, sharp, and pleasant.

This Strawberry is the earliest of all the sorts, ripening at least a week before the Old Scarlet, and a most abundant bearer. Its runners are produced very early; they are numerous, small, and of a reddish colour.

38. AUTUMN SCARLET. *Hort. Trans.* Vol. vi. p. 176.

Fruit about the size of the Old Scarlet, ovate, with a neck, of an uniform dark shining red. *Seeds* yellow, deeply embedded, with rigid intervals. *Flesh* solid, firm, pale scarlet; the flavour good.

39. BISHOP'S SEEDLING SCARLET. *Hort. Trans.* Vol. vi. p. 172.

Fruit of moderate size, round, with a neck, hairy, light

* In the *Hort. Trans.* this is called the *Duke of Kent's Strawberry*, and the Austrian Scarlet one of its synonyms: this I have not adopted, for this simple reason, — it was introduced into this country from Germany in 1798 the Duke of Kent's from Nova Scotia in 1802. Its priority of introduction, therefore, from Germany, is thus established; and its name as *Austrian Scarlet* was published in my Catalogue of 1815, ten years previously to this part of the Horticultural Transactions making its appearance.

scarlet. *Seeds* deeply embedded, with rigid intervals. *Flesh* solid, firm, pale scarlet, with a moderate flavour.

40. BLACK ROSEBERRY. *Pom. Mag.* 20.

Fruit of good size, bluntly conical, deep purplish red, and shining. *Seeds* slightly embedded, with flattened intervals. *Flesh* dark red next the outside, solid, buttery, and juicy, with a very excellent flavour, differing much from other strawberries.

41. CARMINE SCARLET. *Hort. Trans.* Vol. vi. p. 158.

Carmine Roseberry. *Ib.*

Fruit large, bluntly conical, with a neck, of a brilliant, shining, varnished red. *Seeds* slightly embedded, with sharp ridged intervals. *Flesh* pale scarlet, tinted with red, firm, and very high-flavoured.

42. CHARLOTTE. *Hort. Trans.* Vol. vi. p. 155.

Princess Charlotte's Strawberry. *Ib.*

Fruit middle-sized, round, hairy, of a dark purplish red. *Flesh* scarlet, firm, and high-flavoured.

A very moderate bearer, but ripens early.

43. CLUSTERED SCARLET. *Hort. Trans.* Vol. vi. p. 164.

Clustered Wood Pine. *Ib.*

Fruit of a moderate size, obtusely conical, or nearly round, very dark purplish red. *Seeds* of the same colour as the fruit, unequally embedded between the intervals, which are sometimes flat and at other times bluntly ridged. *Flesh* scarlet, firm, and well-flavoured.

44. COCKSCOMB SCARLET. *Hort. Trans.* Vol. vi. p. 180.

Fruit large, compressed, with a furrow along the apex, which appears as a simple indenture when the berry does not put on a cockscomb shape; the early berries are completely cockscombed, so much so as to enclose the calyx within the fruit by surrounding the end of the peduncle; colour bright scarlet. *Seeds* pale, slightly embedded between flat intervals. *Flesh* pale scarlet, solid, with a large core, well-flavoured, but without acid.

45. GARNSTONE SCARLET. *Hort. Trans.* Vol. vi. p. 171.

Fruit middle-sized, round, hairy, with a short neck, of a rich glossy scarlet. *Seeds* red, deeply embedded, with round intervals. *Flesh* scarlet, firm, with a sharp agreeable flavour.

46. GRIMSTONE SCARLET. *Hort. Trans.* Vol. vi. p. 166.

Fruit middle-sized, conical, with a neck, of a dark scarlet colour. *Seeds* numerous, variously but deeply embedded, with regular acutely ridged intervals. *Flesh* solid, pale scarlet, of excellent flavour, and possessing a peculiar sweetness.

47. GROVE END SCARLET. *Hort. Trans.* Vol. vi. p. 159. *Pom. Mag.* 7.

Atkinson's Scarlet. *Ib.*

Wilmot's Early Scarlet.

Fruit of considerable size, depressed, spherical, of an uniform bright vermilion colour. *Seeds* slightly embedded, between flat intervals. *Flesh* pale scarlet, firm, with a core; flavour agreeable, and slightly acid.

This is a very excellent Strawberry, an excellent forcer, and an abundant bearer; ripening its berries in succession, and early.

48. HUDSON'S BAY SCARLET. *Hort. Trans.* Vol. vi. p. 168.

American Scarlet.

Late Scarlet.

Hopwood's Scarlet.

York River Scarlet.

Hudson's Pine.

Fruit large, with a neck, irregularly shaped, approaching to ovate, of a rich dark shining red. *Seeds* unequal in size, deeply embedded, with ridged intervals. *Flesh* pale scarlet, firm, hollow, with a core; of a moderate flavour, with much acidity.

This should remain ungathered till it assumes a dark colour and is fully ripe; otherwise the acid which it contains predominates, and injures the flavour of the fruit.

49. KNIGHT'S LARGE SCARLET. *Hort. Trans.* Vol. vi. p. 178.

American Scarlet.

Knight's Scarlet.

Great American Scarlet.

Large Scarlet.

Hairy-leaved Scarlet.

Fruit above the middle-size, roundish, or slightly conical, of a light vermilion colour. *Seeds* deeply embedded, with ridged intervals. *Flesh* nearly white, soft, of a pleasant flavour.

50. LEWISHAM SCARLET. *Hort. Trans.* Vol. vi. p. 163. Scarlet Cluster. *Ib.*

Fruit small-sized, roundish, with a short neck, of a uniform dark, shining, purplish red, growing in clusters, slightly

hairy. *Seeds* embedded, but not deep, with flat intervals, *Flesh* scarlet, firm, and solid ; the flavour very moderate.

51. METHVEN SCARLET. *Hort. Trans.* Vol. vi. p. 172.

Methven Castle, Southampton Scarlet.

Fruit very large, cordate, compressed, inclining to cockscomb in the earliest fruit, the late ones conical, dark scarlet. *Seeds* pale yellow, not deeply embedded, regularly and closely set with ridged intervals. *Flesh* Scarlet, very woolly, and tasteless, with a large hollow in the centre.

52. MORRISANIA SCARLET. *Hort. Trans.* Vol. vi. p. 162.

Fruit very small, round, dark red, growing in clusters.

Seeds not numerous, more deeply embedded, with wide rounded intervals. *Flesh* whitish, soft, with a detached core ; flavour tolerable.

53. NAIRN'S SCARLET. *Hort. Trans.* Vol. vi. p. 169.

Fruit of moderate size, irregularly ovate, sometimes with a short neck, of a deep rich, shining red. *Seeds* very deeply embedded, with sharp intervals. *Flesh* pale scarlet, firm, with a core ; the flavour not rich, though agreeable, with less acid than the Hudson's Bay. It is a good bearer, ripening rather late.

54. NARROW-LEAVED SCARLET. *Hort. Trans.* Vol. vi. p. 177.

Fruit middle-sized, conical, with a neck, hairy, of a uniform bright scarlet. *Seeds* projecting, with flat intervals. *Flesh* firm, solid, pale scarlet, with a tolerably rich flavour.

55. OBLONG SCARLET. *Hort. Trans.* Vol. vi. p. 153.

Long Scarlet. Padley's Early Scarlet.

Long-fruited Scarlet.

Fruit rather large, oblong, with a long neck, which part being without seeds has a peculiar glossy or shining appearance, of a bright light scarlet. *Seeds* few, deeply embedded, between ridged intervals. *Flesh* nearly of the same colour as the outside, but a little paler, firm, and well-flavoured.

56. OLD SCARLET. *Hort. Trans.* Vol. vi. p. 152.

Scarlet. *Langley*, p. 120, t. 55. fig. 1.

Ecarlate de Virginie. *Duhamel*, No. 11. t. 5.

Early Scarlet. Scarlet.

Original Scarlet. Virginian Scarlet.

Fruit middle-sized, globular, of a uniform light scarlet, slightly hairy. *Seeds* deeply embedded, with ridged intervals.

Flesh pale scarlet, firm, and high-flavoured. A very good bearer, and ripens early.

This Strawberry ripened at Twickenham, in 1727, May 10, O. S., or May 21, N. S.

57. PITMASTON BLACK SCARLET. *Hort. Trans.* Vol. vi. p. 175.

Early Pitmaston Black. *Ib.*

Fruit of a moderate size, oblong, with a neck, of a dark purplish red, slightly hairy. *Seeds* of the same colour as the fruit on the exposed side, on the other yellow, not deeply embedded, with rather flat intervals. *Flesh* tinted with scarlet, having a small core, tender, sweet, mixed with a pleasant acid, and has a little of the raspberry flavour.

58. ROSEBERRY. *Hort. Trans.* Vol. ii. p. 380. t. 27. Vol. vi. p. 156.

Aberdeen.

Rose Strawberry.

Aberdeen Seedling.

Scotch Scarlet.

Prolific Pine.

Fruit large, conical and pointed, with a very short neck, dark red, hairy; the early fruits assume a cockscomb shape where the plants are luxuriant. *Seeds* yellow, deeply embedded between ridged intervals. *Flesh* firm, pale scarlet, with a core; the flavour is not rich, it is however agreeable, and best when fully ripe. It is much admired by many, and even thought by some superior to the Old Scarlet.

59. SCONE SCARLET *Hort. Trans.* Vol. vi. p. 170.

Fruit of a moderate size, round, without a neck, of a light shining red on the upper side, paler on the other, hairy. *Seeds* dark brown, deeply embedded, with round intervals. *Flesh* firm, pale pink; the flavour sharp, with abundance of acid.

It is a great bearer, ripening later, and contains more acid than any other known strawberry.

60. SIR JOSHUA BANK'S SCARLET. *Hort. Trans.* Vol. vi. p. 161.

New Scarlet. *Ib.*

Fruit of moderate size, oblong, with a neck, the apex blunt, of a bright scarlet. *Seeds* nearly prominent, with very flat intervals. *Flesh* bright scarlet, firm, and high flavoured. This Strawberry is very closely allied with the *Austrian Scarlet*, with which it has probably sometimes been confounded; it ripens nearly at the same time, and though not so prolific, yet has a superior flavour.

61. VERNON'S SCARLET. *Hort. Trans.* Vol. vi. p. 174.

White's Scarlet. *Ib.*

Fruit middle-sized, round, dark red, rather hairy. *Seeds* slightly embedded, with flat intervals. *Flesh* pale vermilion, white in the centre, solid, and well-flavoured.

A good bearer, and ripens early.

62. WILMOT'S LATE SCARLET. *Hort. Trans.* Vol. iii. p. 115.

Fruit very large, bluntly conical, irregularly shaped, of a shining light red. *Seeds* small, deeply embedded, with ridged intervals. *Flesh* white, hollow in the centre; flavour moderate.

It is a good bearer, ripening late enough to succeed the Old Scarlet, and producing its berries in succession, so as to afford a continued supply: to be tasted in perfection, it should be eaten as soon as gathered.

Note. — In mentioning the size of fruit, it is to be understood that the comparison is only made between those belonging to each particular class, and not to those of any other.

When it is stated that the fruit of the variety under description has a core, the idea intended to be conveyed is, that the core readily separates, adhering to the calyx when the receptacle is removed.

A Selection of Strawberries for a small Garden.

| | | | |
|---------------------|----|-------------------|----|
| Austrian Scarlet | 37 | Old Pine | 23 |
| Black Prince | 11 | Old Scarlet | 56 |
| Black Roseberry | 40 | Prolific Hautbois | 35 |
| Downton | 5 | Red Alpine | 1 |
| Elton Seedling | 18 | Roseberry | 58 |
| Grove End Seedling | 47 | Sweet Cone | 9 |
| Keen's Seedling | 21 | White Alpine | 2 |
| Large Flat Hautbois | 34 | Wilmot's Superb | 28 |
| Bush Alpine | | White Wood | 4 |
| Red Wood | 3 | | |



A
GUIDE
TO THE
ORCHARD AND FRUIT GARDEN.

PART II.
PROPAGATION AND CULTIVATION OF FRUITS,
ADAPTED TO THE AMERICAN CLIMATE.

PRINCIPLES OF HORTICULTURAL OPERATIONS, BY JOHN LINDLEY,
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SOCIETY OF LONDON.

INTRODUCTION.

IN all books upon Gardening, a great variety of modes of operating are comprehended, each of which has, it may be supposed, its own peculiar merit under particular circumstances. In several the very same mode is repeatedly recommended, with slight variations of phraseology, in speaking of many different subjects ; and it has at last become a common complaint, among those who seek for information from books upon horticultural subjects, that they can find plenty of rules of action, but very few reasons.

No greater boon could be bestowed upon the gardening world than to reduce all horticultural operations to their first principles, and to lay bare the naked causes why in one case one mode of procedure is advisable, and another in another. But there are few persons who are competent to undertake this task ; it requires a combination of great physiological knowledge, with a perfect acquaintance with the common

manipulation of the gardener's art, and much experience in all the little accidents which are scarcely appreciable by the most observing cultivator, with which the mere man of science can necessarily have no acquaintance, but upon which the success of a gardener's operations often mainly depends; which are to the cultivator signs as certain of the issue of his experiments, as to the mariner are the almost invisible changes in the appearance of the heavens by which the weather is prognosticated.

Deeply impressed with a persuasion of the justice of the foregoing observations, and sincerely regretting that there should be no present expectation of such a task being undertaken by any one fully competent to it, the Editor of this work ventures to throw himself upon the indulgence of the public in attempting, not to carry into effect such a plan himself, but to sketch out, in regard to the Fruit Garden, what he thinks the method should be upon which a more competent person would do well to proceed.

IMPROVEMENTS IN VARIETIES.

All our fruits, without exception, have been so much ameliorated by one circumstance or another, that they no longer bear any resemblance in respect of quality to their original. Who, for instance, would recognise the wild parent of the Coe's or Green Gage Plum in the savage Sloe, or that of the Ribston and Golden Pippin Apples in the worthless acid Crab? Or what resemblance can now be traced between the delicious Beurré Pears, whose flesh is so succulent, rich, and melting, and that hard, stony, astringent fruit, which even birds and animals refuse to eat? Yet these are undoubted cases of improvement resulting from time and skill patiently and constantly in action. The constant dropping of water will not more surely wear away the hardest stone, than will the reason of man in time compel all nature to become subservient to his wants or wishes. But it would be of little service to mankind that the quality of any fruit should be improved, unless we found some efficient and certain mode of multiplying the individuals when obtained. Hence there are two great considerations to which it is, above all things, necessary that the attention of the cultivator should be directed, viz. AMELIORATION and PROPAGATION.

Amelioration consists either in acquiring new and improved varieties of fruit, or in increasing their good qualities

when acquired. It will be as well to consider these two subjects separately.

By what means the first tendency to change their nature was given to domesticated plants, we are entirely ignorant. It is probable that was originally due to accident, and also that it was still mere chance which continued to operate down to very modern times. Philosophers are unacquainted with the reason why there should be any tendency to variation from the characters first stamped on any species by Nature ; but all know that this tendency does exist, and in a most remarkable degree in many species. There is in all beings a disposition to deviate from their original nature when cultivated, or even in a wild state ; but this disposition is so strong in some as to render them particularly well adapted to become subject to domestication : for instance, the dog, the pigeon, and the barn-yard fowl, are cases in which this tendency is most strongly marked in animals ; and domesticated fruits are a parallel case in the vegetable world.

Without, then, vainly endeavouring to discover the first cause of this disposition to form varieties, let us take it as a naked fact that the disposition exists. Cultivators increase this disposition chiefly in two ways : either by constantly selecting the finest existing varieties for seed, or by intermixing the pollen and stigma of two varieties for the purpose of procuring something of an intermediate nature. The ancients were unacquainted with either of these practices, and consequently their gardens contained few things which would now be deemed worthy of cultivation. The power of obtaining cross-bred varieties at pleasure has only existed since the discovery of sexes in plants ; but as it exerts a most extensive influence over alterations in the vegetable kingdom, it may be considered the most important controlling power that we possess.

In *sowing seeds* for the purpose of procuring improved varieties, care should be had, not only that the seeds be taken from the finest existing kinds ; but also that the most handsome, the largest, and the most perfectly ripened specimens should be those that supply the seed. A seedling plant will always partake more or less of the character of its parent, the qualities of which are concentrated in the embryo when it has arrived at full maturity. How this concentration takes place, we are as ignorant as why certain constitutional peculiarities are in men transferred from father to son, and

from generation to generation ; but we know that it does take place. Now if the general qualities of a given variety are concentrated in the embryo under any circumstances, it is reasonable to suppose that they will be most especially concentrated in a seed taken from that part of a tree in which its peculiar good qualities reside in the highest degree. For instance, in the fruit of an apple growing upon a north wall there is a smaller formation of sugar than in the same variety growing on a south wall ; and it can be easily understood that the seed of that fruit which is itself least capable of forming saccharine secretions, will require from its parent a less power of the same nature than if it had been formed within a fruit in which the saccharine principle was abundant. It should therefore be always an object with a gardener, in selecting a variety to become the parent of a new sort, to stimulate that variety by every means in his power to produce the largest and the most fully ripened fruit that it is capable of bearing. The importance of doing this is well known in regard to melons and cucumbers, and also in preserving fugitive varieties of flowers ; but it is not generally practised in raising fruit trees.

CROSS FERTILIZATION.

The *power of procuring intermediate varieties* by the intermixture of the pollen and stigma of two different parents is, however, that which most deserves consideration. We all know that hybrid plants are constantly produced in every garden, and that improvements of the most remarkable kind are yearly occurring in consequence. Experiments are, however, it may be supposed, sometimes made without the operator being exactly aware either of the precise nature of the action to which he is trusting for success, or of the limits within which his experiments should be confined.

Cross fertilization is effected, as every one knows, by the action of the pollen of one plant upon the stigma of another. The nature of this action is highly curious. Pollen consists of extremely minute hollow balls or bodies ; their cavity is filled with fluid, in which swim particles of a figure varying from spherical to oblong, and having an apparently spontaneous motion. The stigma is composed of very lax tissue, the intercellular passages of which have a greater diameter than the moving particles of the pollen.

When a grain of pollen comes in contact with the stigma, it bursts and discharges its contents among the lax tissue upon which it has fallen. The moving particles descend through the tissue of the style, until one, or sometimes more, of them finds its way, by routes specially destined by nature for this service, into a little opening in the integuments of the ovulum or young seed. Once deposited there, the particle swells, increases gradually in size, separates into radicle and cotyledons, and finally becomes the embryo, — that part which is to give birth, when the seed is sown, to a new individual.

Such being the mode in which the pollen influences the stigma, and subsequently the seed, a practical consequence of great importance necessarily follows, viz. that in all cases of cross fertilization the new variety will take chiefly after its polliniferous or male parent; and that at the same time it will acquire some of the constitutional peculiarities of its mother.* Thus, the male parent of the Downton Strawberry was the Old Black, the female a kind of Scarlet; in Coe's Golden Drop Plum, the father was the Yellow Magnum Bonum, the mother the Green Gage; and in the Elton Cherry the White Heart was the male parent, and the Grafion the female.

The limits within which experiments of this kind must be confined are, however, narrow. It seems that cross fertilization will not take place at all, or very rarely, between different species, unless these species are nearly related to each other: and that the offspring of the two distinct species is itself sterile, or if it possesses the power of multiplying itself by seed, its progeny returns back to the state of one or other of its parents. Hence it seldom or never has happened that domesticated fruits have had such an origin. We have no varieties raised between the Apple and the Pear, or the Quince and the latter, or the Plum and Cherry, or the Gooseberry and the Currant. On the other hand, new varieties obtained by the intermixture of two pre-existing varieties are not less prolific, but, on the contrary, often more so than either of their parents; witness the numerous sorts of Flemish Pears which have been raised by cross fertilization from bad bearers, within the last twenty years, and which are the most prolific fruit trees with which gardeners

* In early crosses between distinct species this is particularly manifest; but in those of varieties long domesticated it is less apparent, the distinctions between the parents themselves being less fixed, and less clearly marked.

are acquainted ; witness also Mr. Knight's Cherries, raised between the May Duke and the Graffion, and the Coe's Plum already mentioned.

It is, therefore, to the intermixture of the most valuable existing varieties of fruit that gardeners should trust for the amelioration, of their stock. By this operation, the pears that are in eating in the spring have been rendered as delicious and as fertile as those of the autumn ; and there is no apparent reason why those very early, but worthless sorts, such as the Muscat Robert, which usher in the season of pears, should not be brought to a similar state of perfection.

There is no kind of fruit, however delicious, that may not be deteriorated, or however worthless, that may not be ameliorated, by particular modes of management ; so that after a given variety shall have been created, its merits may still be either elicited or destroyed by the cultivator. In this place those practices only need be considered that tend to improvement.

TO CAUSE FRUITFULNESS.

Some fruits of excellent quality are bad bearers : this defect is remedied by a variety of different methods, such as, 1. *By ringing the bark* ; 2. *By bending branches downwards* ; 3. *By training* ; and, 4. *By the use of different kinds of stocks*. All these practices are intended to produce exactly the same effect by different ways. Physiologists know that whatever tends to cause a rapid diffusion of the sap and secretions of any plant, causes also the formation of leaf buds instead of flower buds ; and that whatever, on the contrary, tends to cause an accumulation of sap and secretions, has the effect of producing flower buds in abundance. This circumstance, which at first sight seems to be difficult to account for physiologically, is no doubt to be explained by the difference between leaf buds and flower buds themselves. In a leaf bud, all the appendages or leaves are in a high state of development, and the central part or axis, around which they are arranged, has a tendency to extend itself in the form of a branch as soon as the necessary stimulus has been communicated to the system by the light and warmth of spring. In a flower bud, the appendages or leaves are in that imperfectly formed, contracted state, which we name calyx, corolla, stamens, and pistilla ; and the central part around which they are arranged has itself no tenden-

cy to elongate under the influence of the usual stimulants. Hence a flower bud or flower, is nothing but a contracted branch; as is proved by the occasional elongation of the axis in flowers that expand during unusually hot damp weather late in the spring, becoming branches, bearing sepals and petals instead of leaves. It is, therefore, easily to be understood why, so long as all the motions in the fluids and secretions of the tree go on rapidly, with vigour, and without interruption, only rudiments of branches (or leafbuds) should be formed; and why, on the other hand, when the former become languid, and the parts are formed slowly, bodies of a contracted nature, with no disposition to extension, (or flower buds,) should appear.

It will be found that the success of the practices above enumerated, to which the gardener has recourse, in order to increase the fertility of his fruit trees, is to be explained by what has just been said. In *ringing* fruit trees,* a cylinder of bark is cut from the branch, by which means the return of the elaborated juices from the leaves down the bark is cut off, and all that would have been expended below the annular incision is confined to the branch above it. This produces an accumulation of proper juice; and flower buds, or fertility, are the result. But there is a defect in this practice, to which want of success in many cases is no doubt to be attributed. Although the returning fluid is found to accumulate above the annular incision, yet the ascending sap flows along the alburnum into the buds with nearly as much rapidity as ever, so that the accumulation is but imperfectly produced. On this account the second practice, of *bending branches downwards*, is found to be attended with more certain consequences. The effect of turning the branches of a tree from their natural position to a pendulous or a horizontal one is, to impede both the ascent and the descent of the fluids in a gradual but certain manner. The tissue of which branches are composed is certainly permeable to fluids in every direction; and there can be no doubt that the vital action of the vessels of a plant is performed both in the natural and in an inverted position. So long as that erect direction of the branches which is natural to them is exactly maintained, the flow of their fluids, being subject to no interruptions, will take place in the freest possible manner;

* This operation should be resorted to with great care, or the branches may be killed; it appears to me a foolish experiment. *Am. Ed.*

but the moment this natural direction is deviated from, the vessels become more or less compressed, their action is impeded, and finally, if the inversion is perfect, it becomes so slow that an accumulation of the proper juices necessarily takes place through every part of the system.

One of the objects of *training* is to produce the same effect. Branches are bent more or less from their naturally erect position; their motion, in consequence of the action of winds upon them, which is known to facilitate the movement of the fluids, is totally destroyed; and hence arises the accumulation of proper juice which is necessary to their fertility. Nor is the *influence of the stock* of an essentially different nature. In proportion as the scion and the stock approach each other closely in constitution, the less effect is produced by the latter; and on the contrary, in proportion to the constitutional difference between the stock and the scion, is the effect of the former important.

Thus, when Pears are grafted or budded on the wild species, Apples upon Crabs, Plums upon Plums, and Peaches upon Peaches or Almonds, the scion is, in regard to fertility, exactly in the same state as if it had not been grafted at all. While, on the other hand, a great increase of fertility is the result of grafting Pears upon Quinces, Peaches upon Plums, Apples upon Whitethorn,* and the like. In these latter cases, the food absorbed from the earth by the root of the stock is communicated slowly and unwillingly to the scion; under no circumstances is the communication between the one and the other as free and perfect as if their natures had been more nearly the same; the sap is impeded in its ascent, and the proper juices are impeded in their descent, whence arises that accumulation of secretion which is sure to be attended by increased fertility. No other influence than this can be exercised by the scion upon the stock. Those who fancy that the contrary takes place; that the Quince, for instance, communicates some portion of its austerities to the Pear, can scarcely have considered the question physiologically, or they would have seen that the whole of the food communicated from the alburnum of the Quince to that of the Pear is in nearly the same state as when it entered the roots of the former. Whatever elaboration it undergoes must necessarily take place in the foliage of the Pear; where, far from the influence of the Quince,

* This is probably a mistake: "Whitethorn" could not have been intended. He should have said Paradise or Doucin stock.

secretions natural to the variety go on with no more interruption than if the Quince formed no part of the system of the individual.

If we consider upon what principle the *flavour of particular fruits may be improved*, we shall find that it is entirely due to the increased action of the vital functions of leaves. When the sap is first communicated by the stem to the leaves, it has experienced but few chemical changes since it first entered the roots. Such changes as it has undergone have been due rather to the solution of some of the pre-existing peculiar secretions of the individual by the sap in its way upwards through the alburnum, than to any other cause. As soon, however, as it enters the leaves, it becomes altered in a variety of ways, by the combined action of air, and light, and evaporation; for which purposes the leaf is admirably adapted by its anatomical structure. Thus altered in the leaves, it ceases to be what we call sap, but becomes the proper juice; or, in other words, acquires the peculiar character of the final secretions of the individual from which it is formed. Discharged by the leaves into the bark, it is thence conveyed by myriads of channels of cellular substance throughout the whole system. From these secretions, of whatever nature they may be, the fruit has the power of attracting such portions as are necessary for its maturation. Hence it follows, that the more we can increase the peculiar secretions of a plant, the higher will become the quality of its fruit; and that, on the other hand, the less the plant is in condition to form those secretions, the less will be the quality of the fruit. It is for the purpose of producing the former effect that pruning and training trees are more especially destined. In pruning, we remove all those superfluous branches which overshadowed the remainder, and we endeavour to expose every part to the freest action of light and air. In training, the same thing takes place, but is increased; there is not a branch that is not fully exposed to the most direct rays of light, and to the freest circulation of air, and even to the unimpeded action of the sun in aspects exposed to the south, east or west. This action is obviously most powerful on the south, and hence the higher quality of fruits matured upon that exposure than on any other; while, on the other hand, fruits raised upon a northern aspect are well known to be less highly flavoured than those from even an open standard. For a similar reason, forced fruits, which are obtained at a period when there is little

light, cannot be compared with those which are matured in the full blaze of a summer sun ; and hence melons grown in frames covered with mats, and carefully excluded from the influence of that solar light which is indispensable to them, have, whatever may be their external beauty, none of that luscious flavour which the melon, when well cultivated, possesses in so eminent a degree.

PROPAGATION.

The next subject of consideration is *the mode of multiplying* improved varieties of fruit, so as to continue in the progeny exactly the same qualities as existed in the parent. Unless we have the power of doing this readily, the advantages of procuring improved races would be very much circumscribed ; and the art of horticulture, in this respect, would be one of the greatest uncertainty. The usual mode of increasing plants, that mode which has been more especially provided by nature, is by seeds ; but, while seeds increase the species without error, the peculiarities of varieties can rarely be perpetuated in the same manner. In order to secure the multiplication of a variety, with all its qualities unaltered, it is necessary that portions should be detached from the original individual, and converted into new individuals, each to undergo a similar dismemberment, with similar consequences. It happens that while in animals this is impracticable, except in the case of polypes, the system of life in a plant is, of all others, the best adapted to such a purpose. We are accustomed to consider individual plants of exactly the same nature as individual animals : this is, however, a vulgar error, which is dissipated by the slightest inquiry into the nature of a plant. A plant is really an animated body, composed of infinite multitudes of systems of life ; all, indeed, united in a whole, but each having an independent existence. When, therefore, any number of these systems of life is removed, those which remain, as well as those which are separated, will, under fitting circumstances, continue to perform their natural functions as well as if no union between them had ever existed. These systems of life are buds, each having a power of emitting descending fibres in the form of roots, and also of ascending in the form of stem. The first of these buds is the embryo ; the others are subsequently formed on the stem emitted by the embryo. As these secondary buds develop, their de-

scending roots combine and form the wood, their ascending stems give rise again to new buds. These buds are all exactly like each other: they have the same constitution, the same organic structure, and the individuals they are capable of producing are, consequently, all identically the same; allowance, of course, being made for such accidental injuries or alterations as they may sustain during their subsequent growth. It is upon the existence of such a remarkable physiological peculiarity in plants, that propagation entirely depends; an evident proof of which may be seen in this circumstance. Take a cutting of a vine consisting only of the space which lies between two buds, or an internodium, as botanists would call such a piece, and no art will succeed in ever making it become a new plant, no matter how considerable the size of the internodium may be.* But, on the other hand, take the bud of a vine without any portion of the stem adhering to it, and it will throw out stem and root, and become a new plant immediately. If we examine the various modes employed in horticulture for propagating plants, we shall find that, however different they may be in appearance, they all consist in the application of these principles under various forms. It will be most convenient to consider these methods separately.

Propagation is effected by the arts of *Increasing by Eyes, Striking from Cuttings, Laying, Budding, and Grafting.*

PROPAGATION BY EYES.

Increasing by Eyes is the simplest of all these methods: it consists in nothing but extracting a single system of life, or a bud, from a given plant, placing it in due heat and moisture, and surrounding it with fitting food, and thus causing it to grow as a solitary individual, instead of as one of the community to which it originally belonged.

CUTTINGS.

Striking from Cuttings is a slight modification of the last method. Instead of taking a single bud, a stem containing two, three, or more buds, is placed in circumstances fitted

* This is, of course, said without reference to the power which some plants possess of developing latent buds, — a subject which is foreign to the present inquiry.

for the maintenance of its life. In this case, the chances of success are increased by the additional number of buds which are the subject of experiment. That bud which is the nearest the bottom of the cutting emits its roots at once into the earth, and so establishes a communication between the general system of the cutting and the medium from which its food is to be derived. The other buds, by pushing their stems upwards into light, attract the nutriment absorbed by the roots, and so stimulate the latter to increased action. Ultimately, the roots of all the buds descend between the bark and the wood until they reach the earth, into which they finally pass, like those of the first bud. There is another circumstance which renders the operation of striking plants from cuttings less precarious than from eyes. In both cases, the buds have, at the outset, to feed upon matter in their vicinity, until they shall have formed roots which are capable of absorbing food from the earth; but in eyes, the nutritive matter can exist only in such portions of the stem as may have been cut away with themselves; while, on the other hand, in cuttings, the stem itself forms an important reservoir of nutriment. This is a consideration, the practical importance of which will be obvious to every cultivator. As it is from the buds alone of cuttings that roots proceed, it follows, that in cases of difficulty, when plants strike unwillingly, any thing which may facilitate the immediate introduction of roots into the soil will be advantageous. It is for this reason that a good operator always takes care, that the lower end of his cutting is pared down as close to the base of a bud as may be practicable without actually destroying any part of the bud itself; by this means the first emitted roots, instead of having to find their way downwards between the bark and wood, strike at once into the earth, and become a natural channel by which nutriment is conveyed into the general system of the cutting.

LAYERS.

Laying is nothing but striking from cuttings that are still allowed to maintain their connexion with the mother plant by means of a portion at least of their stem. Where roots are emitted with great readiness, simply bending a branch into the soil, leaving its point above ground, is sufficient to ensure the success of the operation; but in cases of difficulty other expedients are resorted to, all which will still be

found to have reference to the emission of roots by buds. One common practice is, to head down the branch that is laid into the earth; this is to call into action the buds below the incision, by stopping the general axis of development. Another method is *to tongue* the layer, that is, to split the stem just up to the origin of a bud; a practice that has the effect of enabling the roots to be emitted into the soil through the wound more readily than if they had to pierce through the bark; the resistance offered to their passage through the bark is in many cases so great as to compel them to continue to make wood rather than to appear in the form that is necessary for the success of the cultivator.

BUDDING AND GRAFTING.

Budding and *Grafting* are operations that equally depend for their success upon the property that buds possess of shooting roots downwards and stems upwards; but in these practices the roots strike between the bark and wood of the stock, instead of into the earth, and form new layers of wood instead of subterranean fibres. The success of such practices, however, depends upon other causes than those which influence the growth of cuttings. It is necessary that an adhesion should take place between the scion and the stock, so that when the descending fibres of the buds shall have fixed themselves upon the wood of the stock, they may not be liable to subsequent separation. No one can have studied the economy of the vegetable kingdom without having remarked that there is a strong tendency to cohesion in bodies or parts that are placed in contact with each other.

GRAFTING.

Two stems are tied together for some purpose: when the ligature is removed, they are found to have grown into one: two Cucumbers accidentally placed side by side, or two Apples growing in contact with each other, form double Cucumbers or double Apples; and most of the normal modifications of the leaves, floral envelopes, or fertilizing organs, are due to various degrees of cohesion in contiguous parts. This cohesion will be always found to take place in the cellular tissue only, and never in the vascular tissue. In the stems of all such trees as are grafted by orchardists, the cellular tissue is found alive only in the medullary rays and the

liber; it is therefore essential, in the first place, that those parts, both in the stock and the scion, should be placed in contact. In regard to the medullary rays, these are so numerous and so closely placed that it is scarcely possible that a portion of one stem should be applied to another without the medullary rays of both touching each other at many points. No care, therefore, is required to ensure this, which may be safely left to chance. But in regard to the liber, or inner bark, as this is confined to a narrow strip in both stock and scion, great care must be taken that they are both placed as exactly in contact with each other as possible, so that the line of separation of the wood and bark should, in both stock and scion, be accurately adjusted. The success of grafting depends very much upon attention to this. But there are other reasons why this accuracy in adjusting the line between the bark and wood of the stock and scion is so important. It is at that part that the roots of the latter pass downwards over the former; and it is also there that the substance called *cambium*, which serves as food for the young descending fibres, is secreted. It is obvious, that the more accurate the adjustment of the line separating the wood from the bark, the more ready will be the transmission of young fibres from the one to the other; and that the less the accuracy that may be observed in this respect, the greater the difficulty of such transmission will be. Provided the stock and scion be of exactly the same size, the adjustment can scarcely fail to be accurate in the most unskilful hands; it is in the more common case of the scion being much smaller than the stock, that this is to be most particularly attended to.

BUDDING.

Budding differs from grafting in this, that a portion of a stem is not made to strike root on another stem, but that, on the contrary, a bud deprived of all trace of the woody part of a stem is introduced beneath the bark of the stock, and there induced to strike root. In this operation no care is requisite in securing the exact contact of similar parts, and a free channel for the transmission of the roots of the bud between the bark and wood of the stock; for, from the very nature of the operation of budding, this must of necessity be ensured. The bark of the bud readily coheres with the wood of the stock, and secures the bud itself against all ac-

cident or injury. But if precautions of the same nature as in grafting are not requisite in budding, others are of no less moment. It is indispensable that the bud which is employed should be fully formed, or what gardeners call ripe; if it is imperfectly formed, or unripe, it may not be capable of that subsequent elongation upwards and downwards upon which the whole success of the practice depends. Secondly, great care should be taken, in raising the bark of the stock for the insertion of the bud, that the cambium be not disturbed or injured. The cambium is a secretion between the wood and bark, not only destined to support the descending fibres of the buds, but also to generate the new cellular substance within which the descending fibres are finally found imbedded. If, in the preparation of the bark for receiving the bud, this cambium be injured or disturbed, it becomes much less capable of effecting the cohesion that is necessary, than if uninjured. In budding, therefore, the bark should be carefully *lifted up*, and not forced from the wood with a bone or metal blade, as is usually the case; for although it is no doubt true, that an operation clumsily performed will often succeed, yet it should be remembered, that if skilfully managed it would be attended with much more perfect success; and that a habit of constantly operating with delicacy will enable a gardener to succeed with certainty in cases in which a bungling practitioner would be sure to fail. Little do those who crush with rude hands the tender limbs of plants, reflect how delicate is that organization upon which the life of their victim is dependent.

TRANSPLANTING.

Transplanting is, perhaps, that operation in which the greatest difficulty is generally found to exist, and in which the causes of success or failure are often the least understood.

Volumes have been written on the subject, and the whole range of vegetable physiology has been called in aid of the explanation of the theory; yet I am much mistaken if it cannot be proved to depend exclusively upon the two following circumstances: 1. *The preservation of the spongioles of the roots*; and, 2. *The prevention of excessive evaporation*.

It is well known that plants feed upon fluid contained in the soil, and that their roots are the mouths through which the food is conveyed into their body. But the absorp-

tion of fluid does not take place either by all the surface of their roots, nor even of their fibres, but only by the extremities of the latter, consisting of bundles of vessels surrounded by cellular tissue in a very lax spongy state, whence those extremities are called spongioles. That it is only through the spongioles that absorption to any amount takes place, is easily shown by growing a plant in water and alternately preventing the action of the spongioles, when languor and a cessation of vital action comes on, and preventing the action of the general surface of the roots, leaving the spongioles at liberty, when the vital energies are immediately renewed. These spongioles are exceedingly delicate in their organization, and a very slight degree of violence destroys them. It is scarcely possible to remove the soil from the roots without injuring them in some degree, and if transplantation is effected violently or carelessly, they are in a great measure destroyed. In proportion to the size or age of a tree, is the difficulty of preserving them increased; and hence, at the same time, the difficulty of transplantation is augmented. If, by any method, the spongioles could be preserved unharmed, there would be no reason whatever why the largest forest tree should not be removed as easily as the young plants in a nursery; but their preservation in such cases is impossible, and therefore the transplantation of trees of great magnitude cannot be effected. It is because of the security of the spongioles from injury when the earth is undisturbed, that plants reared in pots are transplanted with so much more success than if taken immediately from the soil. Hence, also, when earth is frozen into a huge ball around the root of a plant, transplantation is effected with the same kind of certainty. The practice of cutting the roots of large trees the year previous to removing them, is attended with success for a similar reason. Wherever the roots are cut through, the new fibres which are emitted, provided a plant is in health, in short tufts, and each terminated by a spongiole, are much more easily taken out of the ground without injury than if they were longer and more scattered among the soil. When destroyed, the spongioles are often speedily replaced, particularly in orchard trees, provided a slight degree of growth continues to be maintained. This is one of the reasons why trees removed in October succeed better than if transplanted at any other time. The growth of a tree at that season is not quite over; and the first impulse of nature,

when the tree finds itself in a new situation, is to create new mouths by which to feed when the season for growing again returns.

EVAPORATION.

Evaporation takes place in plants to an inconceivable degree in certain circumstances. It is known by the experiments of Dr. Hales, that a sunflower plant will lose as much as 1 lb. 14 oz. by perspiration in twelve hours; and that in general, "in equal surfaces and equal times, a man would perspire $\frac{1}{5}$, the plant $\frac{1}{165}$, or as 50 : 15;" and that taking all things into account, a sunflower perspires 17 times more than a man. The same most accurate observer found that a cabbage perspired in twelve hours 1 lb. 9 oz.; a Paradise Stock in a pot, 11 ounces; and a Lemon Plant 8 oz. Guettard states that he found *Cornus Mascula* perspire twice its own weight in a day; and Mr. Knight has remarked a Vine in a hot day losing moisture with such rapidity that a glass placed under one of its leaves was speedily covered with dew, and in half an hour the perspiration was running off the glass. In damp or wet weather this evaporation is least; in hot dry weather it is greatest. This loss has all to be supplied by the moisture introduced into the system by the spongioles; and hence, if the spongioles are destroyed, and evaporation takes place before they can be replaced, a plant must necessarily die. This is the reason why deciduous trees cannot be transplanted when in leaf; it is impossible to remove them without injuring their spongioles, and it is equally impossible to hinder the evaporation by their leaves: but if they are kept in pots, it matters not at what season their removal takes place, because as their spongioles are then uninjured, even excessive evaporation would be made good by their action. It is well known that certain evergreens, such as Hollies, Laurels, &c., can be transplanted in almost all months;* this arises from their perspiration being much less copious than in deciduous trees, wherefore the spongioles have less difficulty in supplying the loss occasioned by it; yet even evergreens cannot be removed in the hottest months in the year, be-

* Not exactly correct: Evergreens, no more than deciduous trees can be transplanted at all periods, nor "in almost all months." In their growing season, they generally grow very rapidly, and at these periods removal of them would be very dangerous, if not fatal.

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cause then the action of such spongioles as may be saved in the operation would not be sufficient to supply the waste by evaporation. Plants first beginning to grow in the spring with their leaves just turning green, are in a most unfit state to remove; for, when transplanted, their roots will not have time to form a sufficient number of new spongioles to supply the loss to which the rapid perspiration by the leaves at that season will give rise. It is upon this same principle, that if deciduous plants are taken from the ground in the summer, they are put into pots and placed in a hot-bed to recover; not for the sake of the heat, but because the atmosphere of a hot-bed is so charged with humidity that perspiration cannot go on, so that the vital energies of the plant instead of being wasted by evaporation, are directed to the formation of new mouths by which to feed.

This is but a brief outline of what the principles are upon which the common operations of the Fruit Garden depend; yet it is hoped that it may not be without its use in calling attention to the rationalia of what may seem extremely simple and well-understood practices, but which are undoubtedly neither so perfect, nor generally so skilfully performed, as to be incapable of amendment.

CHAPTER I.

ON THE CULTIVATION OF APPLES.

SECT. I. — *Standard Trees for Orchards.*

BY THE EDITOR.

Propagation.

The stocks necessary for this purpose should be raised from the seed, which may be procured from the cider-mill, and ought to be sifted out of the pumice, washed clean and dried, which is a far better way than the slovenly mode of using the pumice and seed together, as is sometimes done. Early in the spring, or as soon as the frost is out of the ground, having a good piece of ground well dug and prepared, with a hoe draw shallow drills about a foot or eighteen inches apart, sow the seed thin and even in the drills, cover in the drills with the earth, settling it well down

with the feet; rake the bed smooth: afterwards the only care will be to keep them clean from weeds.

The next spring it will be best to take them all up, shorten the ends of the roots, and sort them, so as to have them as near of a size in each row as possible. Having the nursery ground ready, proceed to plant them in rows, about four feet apart, and about two feet from plant to plant in the row, here they may remain two years, and the only care required will be to keep them free from weeds until they are fit for grafting.

Grafting.

The most expeditious mode of performing this operation in the nursery, is by heading the stocks down to the ground, and having the scions of such sorts as are required, in readiness, make a cut in the stock, first sloping it off, then take the scion or graft, sloping it off in the same manner so as to form a splice; make a split upwards in the scion, and downwards in the stock, and tongue them together, so that the bark of the graft may meet and join well with the bark of the stock: then apply a string of bass matting around the parts so joined to keep them together, afterwards with a hoe draw up the earth so as to cover the place of contact with the mould.

When the grafts are well taken, untie the string before it cuts much in the stock, and the work is performed.

This operation is termed *whip-grafting*; and, in fact, every other species of grafting, however varied, and by whatever name called, is nothing more in reality than the simple principle of cutting off a piece of the bark of the stock and a piece of the bark of the graft, tying them together, and excluding the external air from the wound until it heals, when by a natural process the graft will be united to the stock.

If trees require to be grafted to a standard height, the operation and the principles are the same, only some grafting clay, or a composition of wax, rosin, and tallow, must be used to exclude the external air. As many sorts of compositions have been proscribed, my impression is that nothing more is required than to exclude the air; whatever answers this purpose best is all that is required. The composition of Forsyth, (of which so much has been said,) I admit, is very excellent; the principle article of the composition, viz. cow-dung, was known hundreds of years before Forsyth

was born, and applied as a plaster on trees from which large branches had been cut off: it forms by exposure a crust in a day or two; when this is done it is not liable to be washed away until the wound is healed. Mr. Forsyth's addition of sifted lime rubbish would answer a good purpose for hardening it sooner; the bone-ashes and the rest of the flourish were not amiss: the best part of it, however, was several thousand pounds obtained from the British House of Commons. But to return: after the grafted trees are fit to transplant, which in the first instance will be two years, and in the other, the head may be formed at once, and transplanted in the fall or spring following, where they are to remain for fruiting. — *Am. Ed.*

There are only two kinds of stocks on which it is desirable to propagate the apple: the first is that for our most vigorous and hardy sorts for orchard planting, as before described; the second for our more tender and delicate dessert apples, for dwarf trees, and espaliers, for the garden. This last is most generally, in our nurseries, called the *Paradise* stock, although widely different from the *Pomme Paradis* of the French, a sort not worth growing in this country.*

In the cider counties, the stock is generally trained up standard high, and when grown sufficiently large for the purpose, it is grafted the height at which it is intended the head of the tree should be formed: this is generally from seven to eight feet from the ground. In the nurseries, all the apples intended for standards are grafted about nine inches high only, allowing them to grow up standard high, and forming the head upon the second year's shoot; but instead of grafting them, a much better method is to bud them, as they make much better trees in the same length of time.

This latter practice is recommended for standards only, as I have always found grafted plants of apples, and also those of pears, plums, and cherries, far superior for dwarfs to those which have been raised from buds.

Transplanting.

With regard to pruning, training, and general management of fruit trees of every description, I wish it to be fully understood, that they cannot be removed from the nursery

* See the note on these stocks, p. 342. — *Am. Ed.*

too soon after the wood has become ripe, and the leaves fallen off; for between this time and the winter many of them will make fresh roots, and be prepared to push forth their young shoots with much more vigour in the spring, than those whose transplanting has been deferred till a late period of the season.

It should, therefore, be constantly borne in mind, that where the greatest success is desired in forming new plantations of trees, whether in the orchard or the garden, such necessary precautions should not be lost sight of, in order to secure it.

The first step to be taken, in order to the accomplishment of this object, is an early and effectual preparation of the soil; and the next, an early transplanting of the trees; the rest will depend upon their subsequent management. On this latter subject I shall give a few short, and, I hope, intelligible directions, under the different heads as they occur, in addition to what has been said when treating of their propagation.

Open Standards.

Such trees as are intended for open standards, should be young, clean, and healthy; their stems should be straight, and their heads should consist of not less than three, nor more than four branches, equal in strength, and regularly placed: these will be sufficient to form the principal limbs, for the support of the largest heads that can be required.

The trees should be staked as soon as planted, in order to keep them upright, and to secure them against violent winds. They should not be headed down the first year, nor will they require to be headed down afterwards, in such trees whose growth is upright; but such as are of a pendent growth should remain till they are well established in the ground; and may then be headed down, leaving the branches nine or twelve inches long; when the young shoots will assume a more upright direction. At the end of the year these should be thinned out, selecting those which are the best placed and most regular in their growth for forming the future head. After this, nothing more will be necessary than to look them over from time to time, cutting out carefully any superabundant branches which may appear, particularly those which have a tendency to injure the proper figure of the head, or are likely to become

stronger than the rest: these latter, if suffered to remain, will injure any description of tree, whether it be a standard, or an espalier.

SECT. II. — *Open Dwarfs for Gardens.*

Open dwarfs are such as are generally planted on the borders, or in the quarters of the garden, and consist of such as are intended to furnish fruit for the dessert only: those for the kitchen more properly belong to the orchard department. Besides, open dwarfs should consist of those kinds whose wood is short, slender, and easily kept within a moderate compass: this latter object is accomplished more effectually by grafting them upon the *Doucin* stock.* Trees for this purpose should have their branches of an equal strength: those which have been grafted one year, or what are termed by nurserymen maiden plants, are the best; they should not be cut down when planted, but should stand a year, and then be headed down to the length of four or six inches, according to their strength; these will produce three or four shoots from each cut-down branch, which will be sufficient to form a head. At the end of the second year, two or three of the best placed of these from each branch should be selected, and shortened back to nine, twelve, or fifteen inches each, according to their strength, taking care to keep the head perfectly balanced, (if the expression may be allowed,) so that one side shall not be higher nor more numerous in its branches than the other, and all must be kept as near as may be at an equal distance from each other. If this re-

* The stocks on which Apples should be budded or grafted to form *open Dwarfs* or *Espaliers*, are the two following:

1. The PARADISE APPLE. This is a very dwarf growing tree. *Fruit* of a medium size, round, and flattened at the ends. *Eye* closed and sunk in an even basin. *Stalk* slender, sunk in a deep cavity. *Skin* a light yellow. *Flesh* soft and tender. *Juice* sweet, though not in abundance.

Ripe about the middle of July.

This is the most dwarf Apple known, and the best when very dwarf trees are required.

2. FRENCH PARADISE, or DOUCIN. *Fruit* small. Ripe in September. A sour useless crab. The tree or shrub grows generally to the height of eight or ten feet, and is much used by the French for *Dwarfs* and *Espaliers*. English gardeners prefer the former, particularly for small gardens.

Propagation. Both of the kinds may be raised by layers, cuttings, or suckers. The two first modes are the best. Good strong layers may be raised fit for grafting, the second season. The cuttings ought to be of two years' growth before they will be strong enough for grafting; care must be taken to keep them perfectly clean, taking away any suckers that may appear; and this practice must be always attended to, or the stocks will be spoiled.

Am. Ed.

gularity in forming the head be attended to and effected at first, there will be no difficulty in keeping it so afterwards, by observing either to prune to that bud immediately on the inside next to the centre of the tree, or that immediately on the outside. By this means, viewing it from the centre, the branches will be produced in a perpendicular line from the eye; whereas, if pruned to a bud on the right or left side of the branch, the young shoot will be produced in the same direction: so that if the branches formed round a circle be not thus pruned to the eyes on the right successively, or the left successively, a very material difference will be found, and the regularity of the tree will be destroyed, in one single year's pruning; which may be readily illustrated thus:—Fix on four branches, either in a direct line, or to a circular hoop, at the distance of eight inches from each other: let the first branch on the left be called *a*, the second *b*, the third *c*, the fourth *d*; head down *a* to the left hand bud; *b* to the right; *c* to the left; and *d* to the right. When these have grown a year, those between *b* and *c* will be only six inches apart, while those between *a* and *b* and between *c* and *d* will be ten inches: thus the distances now are not as eight to eight, but as six to ten; which would require two years' pruning in a contrary direction to restore the head to its former regularity: and it must not be forgotten that this system of pruning will hold good in every other case.

What has just been said, has reference only to the leading shoots, which are always produced from the terminal buds when pruned, and which alone form the figure and beauty of the tree. The intermediate space must, of course, be provided for at the same time, having a regard to the number of branches thus employed, that they do not crowd each other. On the contrary, they must be kept thin, and perfectly open, so as to admit plenty of sun and air, without which the fruit produced will be small and good for but little: the middle of the tree, indeed, must be kept quite open from the first to the last, taking care that all the surrounding branches lead outwards, and preserving a regular distance from each other. ●

In pruning the supernumerary shoots, they should be cut down to within an inch of the bottom, which will generally cause the surrounding eyes to form natural blossom spurs; but where the tree is in a vigorous state of growth, branches will probably be produced instead of spurs: if so, they must

all be cut out close, except one, which must be shortened as before.

In all the winter prunings, care must be taken to keep the spurs short and close, none of which should at any time exceed three inches : cutting out clean all the blank spurs, which have produced fruit the previous summer, to the next perfect bud below.

Should canker be perceived in any of the branches, or older limbs, if of a formidable nature, they should, at this pruning, be cut out to the sound wood, where, in general, nature will have provided some young shoots of more than usual strength, for the purpose of remedying the defect. When canker arises from some accidental cause, such as wounds, it may be overcome by early attention ; but when it arises from a constitutional disease, amputation is the only remedy for the affected part. Should it break out on an extended scale, an efficacious remedy will be sought in vain — the shortest and the least expensive, will be to root up the tree.

These appear to me to be all the instructions necessary to be observed in the management of open dwarfs ; they are, at least, such as I have myself pursued for many years ; and I have found ample compensation, not only in abundant crops, but in fine and perfect specimens of fruit.

SECT. III. — *Espaliers.*

Espalier trees are admirably adapted for small gardens, where every yard of room is of consequence ; and in large gardens they are equally valuable with the open dwarf.

There are two ways of forming espaliers : the most common is that of training the two sides in the manner of horizontal wings : this method always leaves the centre open, from the curvature of the inner branches, which gives the tree an awkward and vacant appearance. The other method is to train a perpendicular shoot from the centre, and furnish the sides with branches at right angles from the main stem : this last appears to me the most simple, and the best ; because it leaves no blank in the tree, and is the most easy to be accomplished.

In proceeding to form a tree of this description, select a plant of one year old from the graft, with three even shoots if possible : when planted, place five short stakes in the line

the espalier is intended to be trained, — one in the centre, and two on each side, — at a foot distance from each other ; training the centre shoot perpendicularly to the centre stake, and the two side shoots horizontally to the four others : these must be kept at their full length till the plant has been established a year. If it then appears to be in a state of vigour, cut back the three branches ; the two side ones to six inches, and the centre one to nine or ten. When the young shoots are produced from these, train the extreme or strongest ones from each of the side branches horizontally. The centre shoot will have produced three shoots at least ; the uppermost of which must be continued perpendicularly, and the two next beneath trained horizontally, one on each side. This will then form the espalier. This process must be continued from year to year till the tree has arrived at its intended height, which is generally about five feet.

If the centre shoot produces three others annually when cut down to nine inches, it will require seven years to complete the seven series of horizontal branches : but sometimes it happens that the centre shoot possesses sufficient vigour to produce two series, or five branches, by shortening it to eighteen inches instead of nine ; if so, this advantage may be seized.

Should the tree, after having been planted a year, not possess sufficient vigour to throw out three shoots from the centre branch, all the three branches must be cut back to two or three eyes, and a single shoot trained from each : the year following proceed as directed at first : this will cause a delay in forming the tree.

After this, the horizontal shoots must be trained at length, shortening the supernumerary ones so as to form natural spurs, as directed for the open dwarfs : the spurs, also, must be treated in the same manner.

In training the espalier, it will of course have been found necessary, after the second year, to increase the number, as well as the size, of the stakes : they should be clean and straight, regularly placed, and supplied to the extent required by the tree.

BY THE EDITOR.

Trees intended for espaliers should be budded, or grafted, on stocks that have a tendency to make them dwarf, and

to produce fruit at a much shorter period of time than they would do if worked on the free stock, and are intended for the garden only. Their use is to produce a great variety of fruit on a small compass of ground. The espalier training is calculated, not only to take up little room, but, by their mode of growing, not to shade the ground so as to prevent the growth of vegetables in the other parts of the garden.

Espaliers are formed on borders, each side of the principal walks, running through the garden; these borders are about seven feet wide, a row of posts are sunk in the centre of the border at about six feet apart, set by a line all through the border, the tops sawed off even by line. Strips of lath are nailed to the posts, which may be about a foot apart, making seven or eight strips, and forming a trellis, to which the branches are tied, spread out horizontally, and forming a fan-like appearance. By good management they make a beautiful appearance, and may be kept covered with fruit with proper cultivation. Such kinds of fruit as are of a more tender and delicate nature may be perfected in this way, which often would not bear on the ordinary standard, where they could not have the same protection.

CHAPTER II.


CULTIVATION OF APRICOTS.

Propagation.

The Apricot is budded principally upon two sorts of stocks: the Muscle and the Common Plum. The Breda, Orange, Peach Apricot, Purple, and Royal, are those generally budded upon the Muscle; and although the Moorpark is for the most part budded upon the common Plum, on which it takes freely, yet I am persuaded that if it were budded upon the Muscle, the trees would be better, last longer in a state of health and vigour, and produce their fruit superior both in size and quality.

BY THE EDITOR.

Apricots are often budded in this country on peach stocks ; on which they take well, and grow freely ; but they will not hold their fruit as well, nor will they be as hardy, and long-lived as those budded on good Plum stocks : a tree worked on a good Plum stock is worth six on a peach stock. For pruning, training, and management, of open dwarfs standards, or espaliers, see the directions for Peaches ; as Apricots, Peaches, Nectarines, and Almonds, produce their fruit on the shoots of the former season's growth, their management in pruning and training will be similar.



CHAPTER III.

CULTIVATION OF CHERRIES.

Propagation.

Cherries are propagated by budding and grafting upon the small Black Cherry stock. Those intended for standards are always worked standard high.

In the nursery it ought not to be attempted to work dwarfs among standards, except on those stocks which have not grown up sufficiently high for the purpose of standards, as they never make good plants when overgrown by the upper crop. Dwarfs are at all times the best when grown by themselves ; and if good bedded stocks have been quartered out, they will generally be fit to graft when they have been planted a year.

As I have observed before, when speaking of apples, budding is not to be recommended for dwarfs, as they never make such good plants as those which have been grafted.

In order, therefore, to preserve a uniformity in a quarter of cherries, and to grow them with the least possible waste, it is necessary the stocks should be assorted previously to their being planted out, selecting the handsomest and best,

and as nearly of a size as possible for standards ; the smaller and less handsome ones may follow in the quarter to be employed for dwarfs. By pursuing this method the crop of both standards and dwarfs will be regular, and much better than when the weak plants have to contend with the strong, and the least waste will in all cases be occasioned.

Pruning and Training.

Standard cherries for the orchard require the same management, generally, as standard apples, and the same method may be pursued as directed under that head ; but as the former of these are more generally raised from buds than from grafts, they will at first require a different treatment, namely, that of heading them down the first year. On this account they ought never to be planted later than the end of October, or the middle of November : this early planting will enable the trees to make fresh roots previously to the spring, when, in April, as soon as the buds begin to break out, they should be headed down to within three or four inches of the place where they had been budded. If the trees be good, there will be a sufficient number of eyes to produce as many shoots as will be required to furnish the head : should more than four be produced, they should be reduced to this number, of such as are the best placed. These must be allowed to extend at length without being shortened, nothing further being required than to cut out superfluous shoots, so as to keep the head uniform and handsome. If the heads of young trees be carefully attended to the first three or four years, they will rarely get into confusion afterwards ; they must, nevertheless, be looked over frequently, as shoots are occasionally produced, through a local injury of the branch, which may require to be removed.

ESPALIER CHERRIES.

Espalier cherries, and those trained against the wall, require precisely the same management, both as to pruning and training. For this purpose, trees which have been grafted are always to be preferred to those which have been raised from buds : they must be cut back at the commencement, as directed for Apricots ; but the branches, except in Morellos, must be trained horizontally instead of

obliquely, and always continued at their full length. In Dukes and Hearts the branches should be eight or nine inches apart, beginning at the bottom of the tree, and continuing each additional shoot in a parallel direction, till the number of series the wall will permit be completed.

This mode of training will give a curved direction, more or less, after the first two or three on each side have been formed, to every additional shoot before it gains its horizontal direction ; in consequence of which, lateral shoots must be secured from the last series in their ascent, in order to fill up the middle of the tree.

After this there will be nothing further required than to cut off all additional shoots as they are produced, to within half an inch from whence they sprang : the month of May will be soon enough for the first pruning, and July for the second ; after which there will seldom be any more produced in that year. As the trees acquire age, the spurs will advance in length ; but these must be kept within due bounds by cutting them out whenever they exceed three or four inches : by this means full-sized and perfect specimens of fruit will always be obtained.

Morello Cherries require a different mode of treatment : they are best trained obliquely, in the fan manner : their fruit is produced from the last year's shoots, and upon spurs from the older branches ; but the younger those spurs, the finer the fruit ; so that all spurs above two years old ought to be removed.

The *Morello* Cherry produces a greater number of shoots than any other variety under similar treatment. This induces many gardeners to crowd their trees with double, and sometimes triple, the number of branches which they ought to have, to the great injury of the fruit, without adding in the least either to the bulk or weight of the crop.

In assigning some limit to this practice, I would recommend, that none of the branches should be trained nearer to each other than three inches, and from that to four and five, continuing the out-leaders at full length, as also those which follow at different distances ; insuring at intervals in every part of the tree a supply of young wood to succeed the extreme leaders. When the trees have attained their full size, these leaders should be cut out annually, in the winter pruning, in order to make room for the next succeeding branches. By this means the tree will always be kept

within its proper limits, and possess strength and vigour to support and mature a heavy and abundant crop. Other particulars will be found where the Morello Cherry is described. See page 101.*



CHAPTER IV.

CULTIVATION OF FIGS.

Propagation.

FIGS are propagated by cuttings, and by layers: the latter method is the best, as plants at the end of a year are fit to take up from the stools, and to plant out where they are intended to remain.

Cuttings taken from plants where layers cannot be admitted, may be planted singly in pots, and placed under a frame, in a gentle heat, in March, and they will make good plants at the end of the year.

PRUNING AND TRAINING.

There is no description of fruit tree more easy to manage in its formation than the Fig: it produces shoots in abundance, and they grow readily and luxuriantly in every direction.

This being the case, it is not very material whether the plant be particularly handsome when it is first planted out, provided it be clean, strong, and well rooted. Should there be any suckers rising up from the root, as there generally will be when the plants have been raised from suckers, they must be carefully removed, cutting them clean off at the place where they are produced.

If the plant be put out in the autumn, it must be protected by some light dry covering, to prevent its head being injured by frost; and it must also be well mulched to secure its roots. It is, however, sufficiently early to plant the Fig in

* Morello Cherries are often trained on the north side of the wall or fence, in order to have the fruit very late.
Am. Ed.

March ; and the latter end of April it may be trained to the wall, if the head be large enough and sufficiently handsome : if not, it should be headed down within nine inches of the ground, in order to its forming a new head. Should the plant be strong, it will, after this, throw up six or eight shoots : these must be trained obliquely, at regular distances, from one side to the other, and continued till the autumn. Previously to the frost setting in, the top must again be protected, and the ground mulched as before.

BY THE EDITOR.

Cultivation of Figs in the Southern States.

In the Carolinas, Georgia and Florida, Figs may be obtained in the greatest perfection, and of the best quality ; and I would particularly direct the attention of the new emigrants to the fine climate of Florida to that of procuring the whole collection of Figs. They can be raised as common standard trees, and all the care necessary would be, to keep the trees thinned out and trimmed to a handsome head. Quantities of dried figs are imported here every year, when all the northern and eastern markets might be supplied from Florida, with little more trouble than picking, drying, and packing them up. They will, with attention, no doubt, soon prove an article of commerce in Florida.

Cultivation of Figs in the Northern and Eastern States.

In all parts of the United States, the summers are sufficient to bring the fruit to maturity, but our winters are too severe for them, they must be protected ; and as they produce fruit entirely on the shoots of the last season, if severe frosts cut them down, of course no fruit can be expected. If the trees are formed *in Espalier* against a warm fence, they may be protected with mats and straw, covering them pretty thick during the winter. This, however, is rather a troublesome method, and not always attended with success. To have figs in perfection, the best plan would be to make a sunken pit, about six feet wide ; the ground being dug out to the depth of four feet, the back wall may be made either of stone or brick, raised about seven feet high ; the front wall about four feet, or just above the surface, with rafters to

slope from the back to the front wall, and sashes or boards to be laid on in the winter, and taken away in the spring.

In such a pit as this, Figs may be raised in the greatest perfection. Here also may be kept Oranges, Lemons, &c., without any artificial heat, and with little trouble, except that of training and pruning the trees, and manuring the border every spring. A high, dry situation, open to the south, would be the most eligible.

CHAPTER V.

CULTIVATION OF GOOSEBERRIES.

Propagation.

Gooseberries are propagated by cuttings; but where strong cuttings cannot be obtained, shorter ones of six inches in length will be sufficient, planting them so that the two upper eyes only are above the surface of the bed: these will generally produce two shoots each, the strongest of which, at the end of the year, may be selected to form the stem of the plant, and shortened to the desired height. If one or two small cuttings only can be obtained from a plant for propagation, short lengths of three inches each, including the extremity, may be planted with success, under a hand-glass, leaving only one eye above the surface; or, which is better, level with the surface: the month of October is the best time for this purpose.

In order to have fine, well-flavoured fruit, the bushes must be planted in a good soil and a favourable situation, kept in a state of vigour, and thin of wood by annual prunings, so as to admit plenty of sun, and a free circulation of air.

The largest berries are grown on vigorous young bushes, which have not more than five or six branches, and allowing only two or three berries to grow on each, or indeed only one berry on each: the latter are invariably those which have carried off the best prize. In dry hot weather, the plants must be supplied with water, and the fruit shaded from the sun for a few hours in the middle of the day.

Cultivation of Gooseberries and Currants.

Gooseberries and Currants, when planted in the open quarters of a garden, require similar treatment ; therefore such directions as are given for one may be strictly applied to the other, with but a very trifling deviation.

In the quarters where the young bushes have established themselves, and made some vigorous shoots, the best placed of those should be selected to form the head: four shoots will be sufficient to begin with ; these should be pruned back to six or nine inches, according to their strength and line of direction, from each of which three or four may be expected for another year. When these are pruned at the end of the second year, two of the best placed shoots from each must be selected, and pruned back to six or nine inches as before, cutting the others out close to the mother branch, thereby preventing the production of an unnecessary and useless number of shoots.

In the third winter, according to this method, each young bush will have eight shoots when pruned, which will be sufficient to form the principal limbs of the full grown head.

In the fourth winter's pruning, the strongest and best placed shoot only should be retained from each branch, and that one pointing the most directly outwards, shortening it to six or nine inches as before, and cutting off close all the rest: this will give much more room to the branches, and produce a more open and handsome head, than if two shoots had been retained to each branch as before.

In the fifth pruning, should the head require a greater supply of branches, two shoots may be left, in the same manner as in the second and third year ; and this practice may be continued, leaving either one or two shoots to each branch, as occasion may require, so long as the bush stands.

It must, however, be observed, that the older the bushes are, the smaller will be their leading shoots: these, of course, must be shortened in proportion accordingly ; so that a bush of fifteen or twenty years' standing will rarely require its extreme shoot to be left more than six inches in length.

CURRANTS, when planted as open bushes, require a management but little differing from that of the gooseberry: this consists, chiefly, in leaving their shoots at a greater length in the annual prunings. In the dessert, the largest

bunches have always the best appearance, and it rarely happens that they are not the best.

To obtain these, the bushes must be kept very thin of wood, clearing away all young shoots from the middle, as they are produced, and thinning out the spurs, leaving those only which are young, and at a few inches distance from each other. The large white crystal Currant, thus managed, will sometimes produce bunches containing from twenty-five to thirty berries each.

When a plant has been completed in this way, it may be kept in full bearing for several years, from its spurs alone, the best of which, it must be remembered, furnish the finest fruit.

CHAPTER VI.

CULTIVATION OF GRAPES.

Propagation.

BY LAYERS.

Vines are propagated by laying them down in pots; by cuttings; and by buds, or single eyes. The first method is the most expeditious, and the one most generally adopted in the nurseries: and where the shoots can be planted out against a south wall, in order to the better ripening of the wood, especially of those sorts which are tender, it is preferable to the others, because it furnishes fine strong plants at the end of the first year. There are several ways of laying down the vine: the one I have practised, and which has always produced as good plants as I could desire, is to commence the operation as soon as the leaves have fallen off the vines. For the strong growing sorts, pots of Cast sixteen may be used;* and for the weaker growers those of twenty-four. Having prepared some good mould, cover the hole at the bottom with a large piece of potsherd, and fill

* Pots about 6 inches wide, by 6 inches deep, inside measure.—Ed.

it three parts full : sink it about two inches below the surface of the soil, at two or three feet distance from the stole, according to the strength and length of the layer. Previously to its being laid down, take the shoot firmly in one or both hands, near the bottom ; and give it a twist, half or three-quarters round, till you find it give way by splitting longitudinally along the pith. This will not pass further upwards than the lower hand, and it is not intended it should extend more than a foot or eighteen inches from the stole ; the purpose of which is, to cause the layer to bend nearly flat at the neck next the plant, and to check the too great influx of sap from the stole to the layer when it begins to grow. The shoot must now be bent carefully, and placed in the pot, so that two or three joints remain within it, keeping the top as nearly perpendicular as you can ; cover it up with the prepared mould, and press it firmly, to keep the layer from springing out of the pot. It must now be shortened, leaving two eyes only above the surface, and covered up with the mould round the stole to the depth of the two inches mentioned before : in like manner proceed till all the layers are put down.

In the spring, when they have grown nine or twelve inches, they should be staked, tying the two shoots of each layer to the stake, cutting off all the other shoots which are produced upon the bender between the stole and the pot. When the shoots have attained the height of two or three feet, the uppermost shoot must be cut off, leaving the lower one only, training it up from time to time till it reaches the top of the stake, which need not be more than six feet at the most, when it must be stopped : all the tendrils, as they are produced, should be cut off close ; and when lateral shoots are produced, they must be shortened, leaving only one eye to each. When the main shoot has been shortened some time, it will cause two or three of the uppermost eyes to push out into shoots : these must be shortened to two eyes each, which, from the vigour of the plant, will, probably, push these lateral eyes into shoots like the former ; but this will be the means of preserving all the lower eyes, which would otherwise have been converted into branches. When the plants have nearly finished their summer's growth, the middle or towards the end of September, all the laterals which had before been shortened only, should be cut off close to the stem, which will not only give strength to the buds, but admit the sun so as to ripen the wood more perfectly. When

the growth is complete, those eyes which had been converted into branches at the extremity, being useless, may now be dispensed with, and the stem may be headed down to the first sound bud, and the plant will be complete.

By Cuttings.

In raising vines from cuttings, those which are furnished with two eyes each will be sufficiently long for the purpose; the lower part should be transversely cut close to the bud. They should be planted singly in small pots, filled with good mould, leaving the upper eye rather below the surface than above it. The pots should be placed either in the stove or in a hotbed, early in February, allowing the plants room as they advance in height, and shifting them into larger-sized pots when they have filled the first with roots.

By Single Eyes.

Vines raised from single eyes require the same management as those from cuttings, beginning only with a smaller-sized pot, and removing them into others as they acquire strength and require room.

Pruning and Training.

Several methods have been recommended by authors for the pruning and management of vines, each of which is supposed to possess some particular merit; and as the ultimate object, in all cases, must be supposed to be that of a large crop of good fruit, it is material to consider how and by what means this is to be obtained, and also what description of crop when it is obtained, whether that of a large number of bunches, or a number of large bunches, the weight of the whole being the same.

I have myself ever been an advocate for large fruit, or the largest size to which any particular fruit usually attains, being fully satisfied that the value of fruit is more to be estimated by its individual bulk or weight, than by the number of its individuals composing that weight.

VINERY.

The attainment then, of fine grapes can only be accomplished by having the vine in a vigorous and flourishing state. In the vinery, and as soon as the vines are planted out, one good shoot must be trained to each rafter, or other place intended for its support; and at the end of the year, or as soon as the leaves are fallen off, it should be cut down to the bottom of the rafter. In the spring the two uppermost shoots must be trained at length, cutting off any other which may be produced from the lower eyes.

When these two shoots have cast their leaves in the autumn, one of them should be cut down to two eyes, leaving the other shoot to ten, twelve, or fifteen eyes according to its strength.

This, according to Mr. Speechley's method, is the commencement of an alternate system of fruiting one shoot this year, to be cut down for the purpose of furnishing a supply for the next.

If the number of eyes left upon the long shoot be not too great, they will all push and show fruit, one or two bunches from each eye; which, for the first crop, had better perhaps be reduced to one, and this at the time after the berries are set, as it will then be seen which is likely to form the best bunch, leaving that, and cutting the other away, stopping the shoot at the same time two joints above the fruit. The uppermost eye will push again, which must be treated as described before for laterals.

When the berries are as large as small peas, they must be thinned out by the scissors: this operation must be repeated as they advance in size, taking care to cut out the interior ones, and leaving the outermost. This practice will, in all cases, give the greatest dimensions of which the bunch is capable. When the bunch is a shouldered one, the shoulders should be expanded and supported by strings, and when finally thinned out, the berries should be kept at such a distance as not only not to touch each other, but to have some considerable space between them. By this means the berries will not only acquire the greatest possible size, but the highest degree of both colour and flavour: besides this, any bunch of grapes, deprived of one third of its original number of berries, by judicious and timely thinning, will weigh fully as much when matured, if not much more, than

it would have done had it been left in a state of nature, to say nothing of its vastly superior quality; the interior and exterior berries possessing an equal degree of both colour and flavour. The fellow shoot, which had been cut down to two eyes, will have sent forth two shoots, which must be treated in the same manner as directed for the first two in the preceding summer.

In the autumn pruning, when the leaves are fallen, the shoot which produced the fruit must be cut out, leaving the two young shoots only, which are to be treated precisely as those had been before, except leaving the long shoot with a few more eyes, in consequence of the increased strength of the plant; and allowing, perhaps, two bunches to remain from each eye, instead of reducing them to one.

This mode of pruning and training is applicable principally to those houses where the rafters only are to be occupied by the vine, or where other crops are cultivated in the body of the house; but when it is intended to occupy the whole roof, this system may still be adopted, by extending the vine on each side of the rafter, till it meets that from the adjoining one; or the vine may be divided at the bottom of the rafter, on its first training, and formed with two principals on each side, making four principals to each vine. If, however, the vines should consist of the larger-fruited class, such as Muscat of Alexandria, Black Hamburgh, or Syrian, &c., one principal on the rafter, and one on each side will be much better than more. It may likewise be necessary to extend this system still further, where the house is large, and has a great length of rafter, which may be done by forming a second series one half the way up the rafter; by this means a crop will be obtained under the upper as well as the lower part of the roof.

Vines against the open wall, or trellis.

In the management of Vines against the common wall, where it is intended to be wholly occupied for grapes, I should recommend a somewhat similar method of pruning and training to be adopted as that under glass; with this difference, that instead of cutting down alternately for two shoots, one only will be required.

The vines should be planted at six feet apart, and supposing the young plant to have one good and vigorous shoot, it must be cut down to three or four eyes. As soon as the

young shoots are long enough to nail to the wall, two of the best must be selected, and trained horizontally within nine inches of the ground : when each shoot has extended two feet and a half from the stem, it must be trained in a perpendicular direction for two or three feet according to its strength, when it must be stopped, and such lateral shoots as may be produced after that time, must be treated as directed before.

In the autumn, when the leaves are fallen, each shoot should be pinned back to the horizontal line where it had turned upwards, thus leaving a foot between the extremities of each vine.

As soon as the young shoots are long enough, three must be selected from each shoot at a foot distance from each other : one at the extremity, another a foot from that, and a third within six inches of the stem where it had been first headed down ; these must be trained perpendicularly, and if each plant has furnished its six shoots, they will be a foot from each other the whole length of the wall. When they have attained a height of four feet they must be stopped, and not suffered to extend further that season.

This mode of arrangement is by far the most perfect of any that I have seen ; and when the vines have extended some way up the wall, they will make a very neat and uniform appearance, nor will they be less so at any future period.

If the vines should be weak when first planted out, it will be better to cut them down to two eyes, and select the best shoot from each, which should be trained perpendicularly the first year : during this time the plants will have got firm hold of the soil, and may be proceeded with as directed before.

In the next autumn pruning, every alternate shoot must be cut down to two eyes, and the others left two or three feet, according to their strength, for fruit. Should these produce more than half a dozen bunches each, it would be better to reduce them to this number, as eighteen bunches will be as many as any one of the plants, at this age, ought to be allowed to bear. The intermediate shoots which had been cut down to two eyes, will produce two shoots, the best of which only must remain, and be trained upright for fruit the following year, when it may be left five or six feet, and those which produced fruit cut down to two eyes, the

same as before ; thus having, every alternate year, wood and fruit from the same part of the horizontal limb.

BY THE EDITOR.

In the former part of this work, (page 155,) I have stated some of the difficulties attending the cultivation of European Grapes. In the cities of New-York, Philadelphia, and Baltimore, the White Sweet Water, White Muscadine, Black Hamburgh, Black Prince, and most of the finer sorts of European Grapes thrive well, and bear fruit with but common care ; but generally, all through the country, the safest method seems to be, to prune the vines in November, bringing down the branches, and covering them with mould to keep them during winter. In the spring of the year they are brought up again, and tied to the trellis, or nailed to the wall, at the same time digging in some good rotten manure. The American Grapes do not require this protection.

A SELECTION OF GRAPES FOR A VINERY.

- | | |
|--------------------------|--------------------------------------|
| 1. Alicant. | 29. Poonah. |
| 2. Black Corinth. | 30. Purple Frontignan. |
| 45. Genuine Tokay. | 33. Red Frontignan. |
| 47. Malmsey Muscadine. | 36. Red Muscadel. |
| 3. Black Damascus. | 37. Red Muscat of Alex- andria. |
| 4. Black Frontignan. | 49. Royal Muscadine. |
| 10. Black Muscadel. | 50. Syrian. |
| 11. Black Muscadine. | 51. Verdelho. |
| 13. Black Raisin. | 53. White Corinth. |
| 18. Frankenthal. | 54. White Frontignan. |
| 19. Large Black Cluster. | 55. White Hamburgh. |
| 21. Saint Peters. | 59. White Muscat of Alex- andria. |
| 26. Grizzly Frontignan. | |
| 28. Lombardy. | |

A SELECTION OF GRAPES FOR AN OPEN TRELLIS.

[*Those marked * are American Grapes.*]

- | | |
|--------------------|------------------------|
| 6. Black Hamburgh. | 14. Black Sweet Water. |
| 9. Black Morillon. | 16. Early Black July. |
| 12. Black Prince. | 17. Esperione. |

- | | |
|---|------------------------------|
| 22. The Miller Burgundy. | 48. Pitmaston White Cluster. |
| 23. Cambridge Botanic Garden Grape. [ble. | 61. White Sweet Water. |
| 26. Langford's Incompara- | 62. Aleppo. |
| 31. Raisin des Carmes. | *Isabella. |
| *Clifton's. | *Scuppernon. |
| *Elkton. | *Schuylkill Muscadel. |
| 35. Red Hamburg. | *Bland's Grape. |
| 43. Ciotat. | *Luffborough. |
| 58. White Muscadine. | *Gilbert's White Shongo. |

CHAPTER VII.

CULTIVATION OF MULBERRIES.

BY THE EDITOR.

Propagation.

At page 156 directions are given for propagating the Black Mulberry from layers ; any of the kinds may be propagated in the same way ; but as the *White Mulberry*, the *Chinese Mulberry*, and other kinds may be required to be raised in large quantities for silk-worm feeding. seeds may be procured of the common White Mulberry, and sowed in very shallow drills, on a good piece of well-prepared land, and raised by thousands. The next season, these may be transplanted out in nursery rows as directed for apples ; and when of a proper size they may be grafted, or budded, with the varieties required. By this mode, acres of them may be obtained in a short time ; they take by budding as freely as the peach, and this is probably the most expeditious way of getting a large stock of them at once.

CHAPTER VIII.

CULTIVATION OF OLIVES.

BY THE EDITOR.

The Olive tree, as far as we are concerned in the northern and eastern states, cannot be considered as an orchard tree, nor in any other respect than a green-house shrub, which is foreign to our subject. But in the hope of exciting attention in our fellow citizens in the southern states, I shall offer some remarks, which I hope may be useful to them, more particularly to the cultivators of South Carolina, Georgia, and Florida. I shall not enumerate all the varieties of the Olive, taking it for granted that the best kinds *only* will be selected from the countries which produce the best oil.

Propagation.

The Olive may be increased, *First*, By *seeds*. Let the Olives, when fully ripe, be separated from the pulp and well washed; then dried a few days in the sun; when they are perfectly dry, let them be *pitted* as follows: Dig a hole about a foot deep, and of a size according to the quantity of stones; then proceed to put in a layer of stones and a layer of sand until the hole is nearly filled up; then lay on sand or mould enough to raise the mound five or six inches above the surface: here they may remain until the following spring, when they will have cracked the stones, and are just beginning to sprout, will be the proper time to sow them; and as probably many of them will not be sprouted; let those be gently cracked with a hammer, being careful not to injure the germ; let them be sown in drills much in the same manner that peas are sown, and afterwards managed in the same way as directed for apple stocks, which see. *Secondly*. By *grafting*. The same process as directed for grafting apples may be observed with Olives. *Thirdly*. They may be increased by *laying*. *Fourthly*. They may be increased by *cuttings*, either from the young wood, with a small bit of the old wood, or from *trunchings*, or small knotty five or six year old branches, cut about three feet long.

The first method is the best to raise them on a large scale, the most simple, systematic, and expeditious.

But a word or two to the cultivators of South Carolina,

Georgia, and more particularly to the new settlers of Florida. Do you know that you have a *Native Olive*, growing in sandy boggy places all along your sea coast ; and that you can engraft *all* the *European Olives* on this said native *Olea Americana* ? And if you sow the berries of your own native Olive, and proceed as recommended above, I see nothing to hinder you from raising sweet oil enough to supply all the Northern and Eastern States. When you have plenty of stocks fit for grafting, the Chinese Sweet Olive (*Olea Fragrans*) may be grafted also. The flowers of this species are used by the Chinese to scent their finest teas, in conjunction with the *Camellia Oleifera*, which at some other time I may say something about, as well as the *Thea*, (Tea Tree,) Coffee Tree, &c.

CHAPTER IX.

CULTIVATION OF PEACHES AND NECTARINES,

With Observations on the Cause of their Decay in certain Sections of the United States.

BY THE EDITOR.

Although our Author's directions for the general management and cultivation of fruit trees are excellent, being founded on experience, yet it will be recollected that the directions are given for the climate of England. It is true, that some of his general remarks will suit every climate ; but there are others that will not suit this country : I have, therefore, made such alterations and notes as in my judgment were best calculated for that purpose. But in the management of Peach Trees I deemed it the most proper course to reject the whole of his directions, and give such others as an experience of thirty years as a Nurseryman in New-York might enable me to submit to the consideration of the public. About twenty or twenty-five years ago, Peaches were raised here in the greatest abundance, and with only a moderate share of attention, in great perfection. That time, however, has gone by, and whether we are to attribute the

failure of Peach Trees in the Northern States to a change which has taken place in the climate since that period, or to the worms which attack their roots—to both these causes, or to any others, cannot be, perhaps, satisfactorily ascertained. I shall endeavour, however, to give such directions to the industrious cultivator as in my opinion will insure good and regular crops of fruit, and in the greatest state of perfection; but they are intended *only* for the *industrious cultivator*. He that will plant Peach Trees in a slovenly manner, and expect to do nothing more, may as well make up his mind to do without fruit, or to be satisfied with any inferior fruit that nature may chance to give him.

PROPAGATION OF PEACHES.

In this country they are generally budded on peach stocks. Their growth is very rapid, and they will form a tree large enough to transplant from the nursery, the first and second seasons after budding. The rapidity of the growth of Peaches and Nectarines here, is so great as frequently to excite the astonishment of English gardeners; but notwithstanding the rapid growth of our Peaches, and their coming to maturity so early, with but little care and trouble on the peach stock, it must at the same time be admitted they too often come to decay with almost the same celerity. A question here will naturally arise on this subject, what can be done to remedy this? I answer, *first*, I think the peach stock is defective; it is not sufficiently strong and lasting to make a permanent tree, the roots are soft and delicate, very liable to rot in cold heavy ground, particularly if suffered to stand in a sod, or where the ground is not kept clean, dry, and manured every season: *secondly*, supposing that the trees are planted in a warm, dry, free soil, (which is the proper soil for the Peach,) they are liable to the attacks of the worm, which eats into their roots, and barks the trees all round, until they completely destroy them. No better method of destroying these worms has as yet been discovered than simply digging round the trees, and examining the places, and where gum is seen oozing out, there the worm may generally be found, and destroyed.

I think an effectual remedy against this intruder may be found by budding Peaches and Nectarines on the common bitter ALMOND STOCK. The worm does not like this stock. Peaches will take on it, and grow nearly as free as on the

common peach stock. *Thirdly.* The Peach stock causes the Peaches and Nectarines to grow too rapidly, making very strong shoots, these producing secondary or lateral shoots; and the fruit of the following summer is produced on the tops of these lateral shoots, instead of being produced on the principal or first shoots: this causes naked wood at bottom, and a straggling unsightly tree, whose branches being heavy at top with the fruit, are broken down by high winds. *Fourthly.* In addition to all this, the trees of late years are subject to what has been deemed a disease called the *yellows*, from the circumstance of the trees having a yellow sickly appearance; much curious philosophy has been spent on this subject without arriving at any satisfactory conclusion. I shall hazard an opinion on the nature of this supposed disease, after stating some observations I made on my young Peach Trees last spring [1832] and the following summer.

It will be recollected that the fall of 1831 was remarkably mild, and vegetation was prolonged to near the middle of November; at the end of that month and in the beginning of December the cold weather set in very suddenly, the thermometer gradually sinking until it fell below zero in New-York, and to the north and east of us some eight or ten degrees lower. To this sudden change of weather I attribute the cause of so many young trees (and many old trees too) being killed to the north and east of New-York, particularly young Pears and Cherries. I lost a few Cherry and Pear trees in places where they were most exposed. The Peach trees in similar situations were not killed, but many of them were injured, although it did not prevent them from putting out their leaves, blossoming and bearing fruit in the summer; the leaves growing weakly, and of a yellowish sickly appearance. In the spring, although to all outward appearance the tree had sustained no injury; yet in cutting the shoots a blackness appeared in the heart or medulla of the shoot: in some quite black, others had black dots round, and in the pith. Some of these trees I cut down to the budded part, and discovered that the same blackness of medulla appeared in the main stem as were in the smaller branches; others that showed this character I left standing: these put out their leaves, and ripened their fruit prematurely, without having any thing of the true flavour; and what is remarkable, every diseased tree, of whatever kind, seemed to bear the same red, and red speckled, tasteless and insipid peach; some of them coming to maturity a month too soon. I have no doubt but

these trees had the yellows, as it is called ; neither have I any doubt concerning the cause of it ; as all the trees thus injured were perfectly sound and healthy the summer previous, and those trees only that were thus exposed in a certain direction were thus injured. I am also satisfied that every tree thus injured may be known in the spring by pruning the young shoots ; if they are black in the pith, or dotted with black, they are injured beyond recovery although the trees may not finally die for a twelve month afterwards.

If my conclusions be correct, they will perhaps explain the phenomena, and lead to a different mode of treatment, I should say then, that in all situations, particularly in the northern and eastern states, and where the foregoing symptoms have prevailed, *abandon the Peach stock*. I have before noticed the Bitter Almond, which certainly is the best stock for the southern states ; the worms, at least, will not remain in it ; but as this stock grows as free, and continues growing nearly as late as the Peach stock, the same effects from the extreme cold, will be nearly the same on the Almond stock. The *PLUM stock* is undoubtedly the best for Peaches and Nectarines, in the *Northern* and *Eastern* States, but especially for open dwarfs, or espaliers, for which I give the following reasons : *first*, the Plum stock prevents the too rapid growth of the shoots, and causes the principals to bear the fruit the following season, instead of producing lateral shoots the same season, and causing the tree to be more dwarf, the branches strong and fruitful to the bottom of the shoot, thereby having more fruit in a smaller compass : *secondly*, it makes harder and less pithy wood, and enables it the better to withstand severe cold ; and this may be easily proved by cutting the branches of each : the shoot on the Plum stock will be twice as hard and firm as the one on the Peach stock ; but, *thirdly*, and the most important reason is, that the Plum stock ceases to send up its sap earlier in the fall, causing the Peach to perfect its wood before the cold weather sets in.

With these remarks I shall proceed to notice their cultivation on Plum stocks.

The Muscle Plum stock is most commonly used by European Gardeners and Nurserymen, as being the most firm and lasting. In the south of France, the Almond Stock is used. I have before observed on my remarks descriptive of Plums, [part 1st, p. 303] that good stocks may be raised from the common Horse Plum, and that it is in fact very like

the Muscle stock ; the stocks raised from the common plums will also answer very well ; however, the stocks must be seedlings, and if they are young, thrifty, and about the size of the little finger, they will be in good order for budding. They ought to be budded low, say nine inches or a foot from the ground, and about the middle or latter end of July, will be the right time for the operation ; in the southern states a month or six weeks later ; after they have been budded about two weeks, the ligature may be removed or slackened off those that have taken ; the stock must be headed down to the bud in the spring following. The next autumn or following spring they will be fit for transplanting, if intended for *dwarfs*, or as *espaliers* ; if wanted for *standards*, they may remain another summer in the nursery, and the only pruning required will be to take off the side shoots close to the stem to the height required to form the head, leaving four shoots at top for that purpose.

STANDARDS.

Either in the fall, or as soon as the trees have finished their growth, or as early in the spring as the season will admit, the trees should be taken from the nursery, with good roots, let them be planted out, digging the hole large, and breaking the earth with the back of the spade ; and when the tree is well set down with the foot, a good stake let down to tie the tree and keep it steady will be very beneficial to its rooting and free growth ; the shoots forming the head may then be shortened, to three or four eyes ; the ground should be kept cultivated round the roots, suffering no weeds nor grass to grow near them. Every fall some good rotten manure should be put round the roots, which should be dug down in the spring.

PRUNING.

In the months of February and March, the trees should be pruned ; the branches should be thinned out where they stand too near each other ; and, as all the young wood of the former season's growth is this season to produce fruit, the strong shoots should be shortened about one third, always cutting to a triple bud ; this will cause the lower eyes to shoot and bear fruit, the small and weak shoots either cut

away entirely, or shorten down to the lower eye to produce a shoot for the next year's bearing, always keeping the head open, and handsomely formed. In this way the trees may be kept always in a bearing state, the whole business may be performed (when the trees are in good order) in a short time, and the pruning may be done before the general hurry of the spring comes on. And here I would observe, that all the work of pruning, training, bringing in manure, and other preparatory work ought to be attended to early, so that when the month of April arrives the cropping of the ground may be attended to without interruption.

ESPALIERS.

Maiden, or one year's growth from the bud, as before stated, worked on thrifty Plum stocks, should be selected from the nursery, the *espalier* being formed as stated for Apples along the borders; the trees when planted should be headed down to about six inches from the bud. Three shoots only should be suffered to grow the first season, one to the left, one to the right, and one in the centre; the next season, if the growth has been rapid, they will have produced a number of lateral shoots, which must be thinned out, and tied in to the trellis, cutting the weak shoots down to the lower eye to make bearing shoots for another season, in the same manner as directed for standards; afterwards a little judgment and taste are required, in order to make a handsome fan-like appearance, taking care to have a moderate and regular supply of young shoots, and shortening them, in order to keep the lower and middle part of the tree full of fruit, the distance from tree to tree may be about eight or ten feet; if gum should appear about the roots, or in the branches, it ought to be pared away and examined, to see that no worms are there, paring away to the fresh wood, and afterward filling up the wound with the Forsyth composition, or if that is not at hand, a little fresh cow dung will answer the purpose. It is natural to suppose, that the Peach would overgrow the Plum stock, as Plums do not grow so fast as peaches; but it is not the case, if the stocks are young and thrifty, the Peach will cause the Plum stock to grow and keep pace with it. Stocks that are large and stunted will not answer the purpose; the Peach, in that case, will overgrow it, and make it appear very unsightly.

TRAINING AGAINST WALLS OR FENCES.

Peaches against walls or fences must be managed in the same way as directed for espaliers ; instead, however, of tying in the shoots to the trellis, these are to be fastened with nails and pieces of cloth or shreds. Some of our very fine late varieties may be trained on a south aspect, and any of the kinds may be trained against east or west walls. Although a trellis set about three feet from the wall, or fence, would probably, in our climate, answer a better purpose, as then a free current of air would circulate behind them.

NECTARINES.

The Nectarine differs from the Peach only in having a smooth skin ; and even this difference is not permanent, the same tree having in some instances borne both downy and smooth-skinned fruit ; in other words, Peaches and Nectarines. There are also several well-attested instances of the same fruit partaking the nature of both Peach and Nectarine—the one half being completely smooth, the other downy. The proper management of the Nectarine differs in no respect from that of the Peach, and the remarks and observations made above apply equally to the Nectarine. But we may observe, that the Nectarine is subject to the attacks of an insect from which the Peach is exempt. This insect (said to be a *curculio*) punctures the fruit, when about half grown, and deposits its egg, which soon becomes a maggot, eats the fruit, and causes it to drop off prematurely. Where this enemy is not found, the Nectarine produces its fruit as readily and in as great perfection as the Peach.

As it respects the worm which attacks the roots of the Peach trees, a little care and attention will prevent its committing much mischief. The egg is first deposited in the upper part of the tree ; and in the months of June and July it becomes a very small maggot, drops to the ground, and approaches the tree near the surface. If the ground is kept clean round the roots (as it ought to be) the worm can readily be detected by a small drop of gum which appears on the tree soon after it has made its entrance, which gumminess will increase in quantity as it progresses : and if the trees are well examined about once a week, and this gumminess removed where it appears, the worm will at once be detected :

and when it is removed the wound will soon heal up, and the danger is over; but if suffered to remain in the tree until the fall of the year, it will eat downwards, going round the tree to get winter quarters, increasing in size as it proceeds, and the tree is in danger of being destroyed. A Peach Orchard of many acres might be kept free of the worms by going over it weekly and examining the trees; after a shower of rain is a good time, as the gum can then be more readily discovered: but unless the ground is kept clean from grass and weeds, well cultivated and manured, it cannot be expected that Peaches will keep healthy and the trees fruitful. Attention must be paid to the directions for pruning, &c., and the cultivator will be amply repaid with a good crop of the finest fruit for his pains. The curl leaf which appears on Peach trees in the spring of the year is always caused by cold chilly weather which happens after the leaves are put out and the blossoming over. It is not a disease, however: after the warm weather sets in, these leaves drop, and the tree assumes a healthy appearance. Sometimes the leaves and tops of the shoots will have a mildewy appearance, or as if sprinkled over with soap suds, and this will appear all summer. I have remarked this on some of our finest kinds of Peaches. Where this mildew appearance occurs, it shows that the trees require a warmer aspect and a drier bottom; for it is evident, that some kinds of Peaches are more delicate and tender than others. When they are transplanted (which should be in the spring) the tops of the roots should be shortened a little, the tree pruned carefully, and all the young shoots shortened to about one half of their length, which will remedy this defect. I am aware of the doctrine of trees running out by age in the sort, &c. Let that go for what it is worth: because the subject was broached by a *great* man upon guess work, every *little* one is ready enough to offer this as a plea for every failure of fruit — indolence and bad management not excepted.

If this theory be true, how does it happen that the little English Golden Pippin, the sort supposed to have run out many years ago, is still very plentiful, and the tree very healthy and thrifty if planted in situations favourable to its nature; (see page 12;) and the Autumn Bergamot Pear introduced into England in the time of Julius Cæsar, (see page 231,) planted in proper situations, is as healthy now, and bears as good crops as it ever did, and

plenty of evidence can be produced to explode this whim if required. I will engage to restore any of the *worn-out-by-age fruit*, if any person will send me good healthy scions in the season of budding.*

After having thus freely given my observations on Peaches and Nectarines, and of the diseases, &c. to which the Peach is liable in this climate, the reader will not expect that I should notice the many nostrums and specifics which have been given to the world by editors of periodicals and newspapers, whose knowledge of these matters are generally very limited. Those persons, however, who are curious that way, may examine them at their leisure; but if they will strictly observe the directions here given, and practically pursue them, in my opinion their time will be better employed.

CHAPTER X.

CULTIVATION OF ALMONDS.

In the description of Almonds (page 1 and 2) in my note, I made some remarks on their cultivation, giving my reasons for preferring the Plum stock, as causing the tree to be hardier and more dwarf, in order to train them in a sheltered situation, as they are tender, and require protection from the severe cold weather of our winters; I speak, of course, of the northern states. A better method of management would be to plant them in sunk frames, as directed for Figs, trained low as an espalier.

Culture of Almonds in the Southern States.

Propagation.

The stocks may be the hard-shelled sweet Almond; or a better one would be the bitter Almond. I give this stock the preference because the worm will not be apt to molest it. Any of the kinds may be budded on this stock. The trees may be trained as espaliers, or as common standards; the pruning and management the same as directed for Peaches.

* See more on this subject on the cultivation of Pears.

It is hoped that new settlers in Florida will direct their attention to the cultivation of all the kinds of Sweet Almonds, together with Olives, Figs, &c., which in that climate will require but little attention to have them in perfection, and in the greatest abundance.

CHAPTER XI.

CULTIVATION OF PEARS.

Propagation.

Pears are propagated by budding and grafting, either upon the common Pear stock or upon the Quince. The Pear stock is intended, and indeed it is the only one, for all such varieties of the Pear as are intended for open standards, or for orchard planting; and it is probably the best, also, generally speaking, for such other sorts as are intended for training, where durability is required.

The Quince stock for Pears, has long since been made use of by the French gardeners, and for almost every purpose; but in this country it is used only for such sorts as are intended for open dwarfs, and those low standards lately introduced by the French, and trained, as they term it, *en quenouille*, from its faint resemblance in form to the *distaff* formerly used in spinning.

These latter occupy but little space in a garden, are productive, and the fruit they produce is far superior to that which is grown upon the common standard.

In raising of standard Pears for the orchard, it is necessary to have strong stocks, and such as have been quartered out, at least two years, in order that they may throw up the young shoot with vigour.* As I have stated before, it is by far the most preferable way to bud them instead of grafting

* Pear stocks should be raised from seed; suckers are very bad stocks, and will never make good trees. To raise Pear stocks: Let the seeds be procured from common Pears, sowed and managed as for Apples, except that as Pear seedlings are more tender than apple seedlings, they must be protected through the winters by hoops and mats and dry leaves filled in between the rows, commencing as early as November. The stocks should be protected until fit to put out in Nursery rows about four years old. I have lost thousands of young Pears by neglecting this precaution.

them ; by this method, many of the most vigorous will attain a height of six or seven feet the first year of their growth, and make fine standards the second, whilst those sorts possessing less vigour will come in the year following.

For Dwarfs, those which have been grafted are the best, as the plant divides itself into branches the first year, and more regularly so than those which have been obtained from buds will in the second.

Those for training *en quenouille*, as just stated, must be propagated upon the Quince, this stock having a similar effect upon the Pear to that of the Apple by the *Doucin* stock, diminishing its vigour and increasing its fertility.

PRUNING AND TRAINING.

SECT. I. — *Open Standards*

There is not any particular management required for standard Pears that is not applicable to the Apple, as detailed under that head. The principal thing to be attended to at first is to have the tree with a straight healthy stem, and a head composed of four equally strong well-placed shoots.

All open standards should be taken as soon as planted, to keep their stems straight, perfectly upright, and to secure them against high winds.

If the branches in the head are equal in strength, and well placed, they will not require to be pruned back, but must be allowed to grow at their full length, unless the sort be one of a pendent growth ; in this case, more than four shoots will be required, as this number generally bends downwards, and must be augmented by others to form the upper part of the head. This is to be effected by heading down the four shoots to six inches at the end of the second year after the tree has been planted, and when it has got a firm hold of the soil ; for the greater its vigour at this time, the more upright will its young shoots be directed ; and on the contrary, young shoots from weak trees of this description are chiefly pendent.

As the heads become enlarged from year to year, they must be looked over, to keep them thin of wood, and to remove any branch which is likely, by its further progress, to injure any of the others : the pendent growers will require more attention paid to them in this respect than the upright,

because they are perpetually throwing up vigorous young shoots from the upper side of those branches which are making a curved direction downwards.

SECT. II. — *Quenouille Training.*

As trees for this purpose require but one main stem, those obtained by budding are preferable, being always the most upright and handsome ; although a grafted plant, with early attention, will fully answer the purpose.

Quenouille training is a method adopted by the French gardeners, and of which specimens are exhibited in the Horticultural garden at Chiswick. It consists in training the plant perpendicularly, with a single stem, to the height of about seven feet, and in having branches at regular distances from the bottom to the top ; these are generally about eighteen inches long, and pendent, being brought into this direction by bending the young shoot downward as it grows, and tying it by a string till it has finished its growth in the autumn.

If the plant be strong, and in a state of vigour, it will throw out many more side branches than will be required ; these must be thinned out, selecting those which are the strongest and best, and placed so that they may be from nine to twelve inches apart when trained. The luxuriance of these shoots is materially checked by bringing them into this form ; they are, in consequence, always well furnished with fruit-bearing spurs, which produce very fine fruit.

Quenouille training possesses this advantage, that a plant under such management requires but little room, a square of four feet each way being amply sufficient ; its fruit being within reach may be thinned out to enlarge its size, and it can also be secured against high winds, thus acquiring considerable size ; and being near the ground, the additional warmth it receives adds materially to its ripening in perfection.

SECT. III. — *Espaliers.*

Several very valuable sorts of Pears may be successfully cultivated in espaliers, which would not succeed on the tall and exposed orchard standard, and is admirably adapted for

small gardens,* and for ripening many of our finest autumnal fruit, being less exposed to high winds, and affording greater security to heavy fruit.

Pears intended for espaliers, as well as for *Quenouille* training, should be propagated upon the Quince stock; and grafted plants, as I have observed before, are preferable to those which have been raised from buds. Horizontal training as recommended for Apples, is that which is best adapted for the Pear, and the method laid down for forming the tree the same: the horizontal branches may also be trained at nine or ten inches apart, unless it be for those sorts whose fruit are very large; these will be better if they are allowed a foot.†

Trained Pears, both as espaliers and against walls, through negligence and mismanagement, always abound with long naked spurs, not one in twenty of which produces fruit; and on those which do, it is small, ill-shaped, and worthless. When trees are found in this state, those spurs must be reduced by degrees, cutting some clean out where they have stood too close together, and shortening others. On the neck part of some of these long spurs, there will be frequently one or two good buds to be found; if so, the spurs must be cut back to those buds; and where there are none, they should be shortened to within one or two inches of the main branch. In the course of the following summer there will, in all probability, be buds formed at their base, where the old spurs should at the winter pruning be finally removed.

In the course of two or three years, by following up this method, the trees in most cases may be reduced into a fruit-bearing state; if, however, they have been too long and too much neglected to be reduced in this manner, they must be headed down in the following manner:—

In February or the beginning of March, with a thin fine-toothed saw, cut every branch back to within nine inches of the main stem from which it issued, making the cut in a sloping direction, and as little exposed to view in front as possible, smoothing it afterwards with a sharp knife, and particularly the bark round the edge, so that its lacerated parts may be effectually removed; at the same time every spur, whether good or bad, upon the remaining part of the tree should be cut off close and smooth, but not so close as to touch the

* Many of our finest Pears require the shelter and protection of an espalier, our winters to the north and east are too severe for them.

† See espalier Apples.

ring of bark at its base, from beneath which the young shoots will make their appearance.

After this operation is finished, the wounds should be covered with a small portion of well-beaten grafting clay, reduced into a paste with water, or with Mr. Forsyth's composition,* which is very excellent, and at the same time washing over with a brush both the head and the stem with the same composition in a diluted state.

When the young shoots make their appearance, they must be allowed to grow till they are long enough to train, when two of the most regular and best placed from each branch cut down must be trained, and the others removed, cutting them off close and smooth.

If the branches headed down in the spring had been at regular and proper distances from each other, two shoots from each will be double the number subsequently required. It is, however, necessary this number should be trained the first year, as they will grow as strong, and extend quite as far as if half the number only had been retained; and it will give an opportunity of selecting the best shoot of the two in the winter pruning; and in case of any accident happening to one, the other will supply its place, so that a full number of branches will thus be secured to furnish every part of the tree.

This being accomplished, the branches must be continued at their full length, as before directed, and the superfluous shoots and spurs treated accordingly.

BY THE EDITOR.

It is evident that Pear Trees are more tender than they are generally imagined to be, and the cause of their decay in sections of the country at some seasons more than others may be attributed to a mild protracted autumn, succeeded by severe cold weather. I have lost seedling Pears and young Grape Vines by a frost in November, when at other seasons they have stood the severity of a very cold winter without injury. In the former instance the fall was mild, warm, and protracted; the stocks full of sap and vigorous; the frost came suddenly, and the young stocks were killed almost to the bottom, apparently as tender as Geraniums. In the latter case, the autumn came on gradually cold, the wood ripened hard and firm; and when winter set in, they

* The preparation and application of this composition is given at the end of this work.

were able to stand it without injury. Pear trees, as well as Peach trees, within the last twenty-five years have suffered injury from some cause or other. Let us examine the matter by facts which have come under our own observation. During the period specified, we find that a decay about Peach trees first showed itself in Pennsylvania, afterwards in New-York, and finally extended over all the country; within the same period, in certain districts of France, their finest kinds of Pears failed, decayed, and in some parts were destroyed; in England the same effects were observed in certain districts on their Apples. Certain Pomologists, with Mr. Knight at their head, undertook to explain the whole mystery, by asserting that the old and fine sorts of fruit had run out, and were, in a manner, extinct by age. This theory sounded well, and was believed by many to be the case. Two of their most celebrated apples, the Golden Pippin and the Nonpareil, were according to this theory absolutely defunct twenty years ago. But this is not the case, even at this day, according to Mr. Lindley; he says of the Golden Pippin: "This Apple is considered by some of our modern writers on Pomology to be in a state of decay, its fruit of inferior quality, and its existence near its termination." "I cannot for a moment agree with such an opinion, because we have facts annually before our eyes completely at variance with such an assertion," and "so far from this being a fact, the fruit in Covent Garden and the Borough Markets during the fruit season, and indeed every other large market in the *southern or midland counties* of England will be found specimens of fruit, as *perfect*, and as *fine*, as any which have been either figured, or described by any writer whatever, either in this, or in any other country," and "instead of the trees being in a state of 'rapid decay,' they may be found of *unusually large size*, *perfectly healthy*, and their *crops abundant*; the first perfect in form, beautiful in colour, and excellent in quality."

Of the next Apple run out by age, according to this theory, the Nonpareil, (See No. 175, page 67,) Lindley observes, (in 1831,) "The trees are regularly good bearers, and when grafted on the Doucin stock, upon *good soil*, and under *judicious management*, their *fruit* is as *perfect* as the best of our *newest productions*." I may here just observe, that the Peaches are fine and plenty now in the Philadelphia markets; that large orchards of them may be found near New-

York, and all the young plantations made in *favourable circumstances* are doing well about here ; and I may also add, that every one of the kinds that I had twenty-five years ago, I have yet. And as we find that the apples are recovered in England, so the Pears, and the same old kinds, are found to do well in France. As for pears in this country, if Mr. K.'s theory were true, I ask how long it might take before the Pears would run out by age ? About 1000 feet from my house stands a Pear tree planted out by Governor Stuyvesant more than two hundred years ago, and looks likely enough to overrun another century. If Mr. Knight should be willing to allow from two to three hundred years as the period of existence of a tree under the most favourable circumstances, and as this tree may be considered as a seedling, that his theory is still correct, I answer that it is not a seedling : it is evidently a *grafted tree*, and might have been taken from an old sort at that time. But what will the theory do when applied to the Autumn Bergamot Pear ? Mr. Lindley says, (see No. 42, page 231,) " it is now [1831] one of the *best Pears of the season*, and it is one of the most *ancient* : supposed to have been in England ever since the time of Julius Cæsar ;" that is, *one thousand eight hundred and eighty-seven years ago* !! I can only add of this same Autumn Bergamot Pear, that the young trees of it are as healthy, and grow as free in my nursery as any of the new Flemish Pears, at this present time. The theory is therefore *not true*, and some other cause must be found for the occasional decay of fruit trees. As it relates to this country, according to the opinion of many, our climate has experienced a change within the period alluded to : the winters are not so *severe* or so long generally as they used to be ; and yet trees that once stood the cold winters uninjured, have since, in milder winters, been killed by the cold, the milder and longer falls causing the sap to remain in the trees to a later period. When cold weather sets in suddenly before the wood is well ripened and hardened, the cold penetrates to the medulla, or pith, whereby it receives a mortal injury, which, although it does not kill the tree at once, it generally dies the next summer, or summer following. The tree thus injured may be discovered, on cutting the shoots in the spring, by a blackness in the pith ; and although I do not think that a tree once injured as above stated can ever be recovered, yet the sort may be preserved by budding from it on a healthy young stock ; if the bark is un-

injured; the bud will take and thrive on the young stock. I have taken buds from Peaches in this injured state, when I wished to keep the sort, and although the old tree had actually died in the fall following, the young shoot has done well, showing no symptom of disease.

After all, the philosophy about trees running out by age, and a regeneration to be accomplished only by new seedling sorts, I know not but budding is as much a renovation in the sort as seedlings are—the seed is but a bud in a smaller compass; both the buds and the seeds are perfect individuals, and each of them capable, under proper circumstances, to form a new tree.

A word or two more on cultivating Pears. In order to have them of the finest quality, and in the greatest state of perfection, I would recommend the *espalier* mode of training for this purpose. The direction I believe to be very correct, and easy to be practised. I have made a selection of fine sorts, and marked with an asterisk those that will do well on the Quince stock for dwarf sorts; they will all take well, of course, on Pear stocks. A change of stocks will often have a great effect. I have observed, that French Pears (I mean trees imported directly from France) are generally grafted on Quinces; in some of the trees, when they have appeared to be in a decaying state, by taking off buds from, and putting them on free Pear stocks, they have done well, being quite renovated. I would recommend when any fine kind of Pear shows any tendency to decay on Pear stocks, to bud the sorts on fine free Quince stocks, and a similar effect will be produced.

SELECTION OF PEARS.

Those marked with an asterisk * are adapted for Espalier or Quenouille Training.

Early, or Summer Fruit.

| | | | |
|-----------------------|----|---------------------|-----|
| Cuisse Madame | 17 | *Early Bergamot | 3 |
| *Early Rousselet | 4 | *Epine d'E'té | 18 |
| *Fondante de Brest | 5 | Governor Stuyvesant | 163 |
| Green Chisel | 6 | Jargonelle | 20 |
| Long-Stalked Blanquet | 24 | Little Muscat | 22 |
| Madeleine | 25 | Mansuette | 26 |
| Musk Robine | 8 | *Prince's Pear | 29 |

| | | | |
|------------------------|----|------------------|----|
| *Robine | 10 | Sabine d'E'té | 33 |
| *Summer Bonchrétien | 36 | Summer Francréal | 37 |
| *Summer Bergamot | 13 | *Summer Rose | 14 |
| Williams's Bonchrétien | 38 | Windsor | 39 |

Autumnal Fruit.

| | | | |
|----------------------|-----|-----------------------|-----|
| *Autumn Bergamot | 42 | *Belle et Bonne | 43 |
| *Bezy de la Motte | 46 | *Bezy de Montigny | 67 |
| Bezy Vaet | 68 | *Brown Beurré | 71 |
| Capiaumont | 73 | Charles d'Autriche | 47 |
| *Crasanne | 48 | Doyenné Santilète | 79 |
| Délices d'Ardenpont | 76 | *Duchess of Angoulême | 80 |
| *Echassery | 50 | Elton | 51 |
| Flemish Beauty | 82 | *Gansel's Bergamot | 52 |
| Gray Doyenné | 54 | *Green Sylvançe | 53 |
| Hacon's Incomparable | 85 | *Louise-bonne | 90 |
| *Marie Louise | 91 | Moor-fowl Egg | 57 |
| Napoleon | 94 | Poire Neill | 98 |
| *Seckle | 101 | Swan's Egg | 102 |
| Urbaniste | 103 | *White Doyenné | 107 |

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| Beururé Rance | 121 | *Chaumontel | 123 |
| *Colmar | 124 | D'Aush | 125 |
| *Easter Bergamot | 110 | *Glout Morceau | 129 |
| Forelle | 128 | *Easter Beururé | 126 |
| Gilgil | 113 | *Holland Bergamot | 114 |
| Passe Colmar | 137 | Royale d'Hiver | 140 |
| *Saint Germain | 142 | *Spanish Bonchrétien | 144 |

CHAPTER XII.

ON THE CULTIVATION OF PLUMS.

Propagation.

Plums are propagated by budding and grafting upon the Brussels and the Common Plum stock. The former is principally employed for such sorts as are intended to be worked standard high; it is used also for dwarfs.

The Common stock is used likewise for both standards and dwarfs; but then the former are worked below, the same as for dwarfs, and the strongest of the plants are allowed to run up for standards.

In raising standard Plums, however, I have found it the best way to bud them upon the Common stock, nine inches from the ground. If the stocks are strong and in health, and upon a good soil, they will throw up the vigorous growing sorts standard high the first year; those which are of a more moderate growth will attain that height the following year. For dwarfs, as I have observed before, those which are obtained by grafting are to be preferred.

*Pruning and Training.*SECT. I. — *Open Standards.*

Open standards of Plums should be chosen, such as are straight and clean in their stems, with regular heads of four equally strong well-placed shoots. If the trees have been planted in the autumn, they will, by the following April, have made fresh roots, and their buds will begin to push; they must at this time be headed down to three or four inches, after which they will furnish three or four others from each shoot.

If, however, at the next winter pruning a sufficient number cannot be selected to form the head, the best must be selected and cut down again as before, which, if the tree be in a state of health, must furnish abundance for the purpose. The best of those being selected, they must be allowed to grow at their full length, without ever shortening them again, unless through some accident there should be a vacancy in the head which requires to be filled up.

Standards, when thus fully established, require nothing further than to be looked over from time to time, in order to remove any superfluous shoots, or such others as may, by their further growth, be likely to injure others.

SEC. II. — *Espaliers.*

Espalier Plums are to be formed precisely upon the same principle as espalier Pears, having a central upright stem with horizontal branches issuing from each side; these should be trained at nine inches apart, except in such sorts as are of a very slender wiry growth, in which they may be somewhat nearer.

The branches of Plums require to be continued at length, without ever shortening the leading shoot, and their spurs should be managed as directed for Pears, except in the first pruning in the summer, when the foreright and side shoots must be shortened to one inch instead of two, as they are not so likely to throw out additional shoots from these artificial spurs in the same season.

Some of the strongest, however, of these spurs will be likely to make a second shoot, which must, in the second pruning, be cut off below the eye whence it originated; never shortening a second shoot like the first, as a repetition of this alone causes the spurs, in every description of espalier and wall tree, to be what are termed bushheaded, instead of having any tendency to acquire a more natural character: they are at all times unsightly, and never productive of fruit.

A SELECTION OF PLUMS — BY THE EDITOR.

Those marked with an asterisk * are adapted for Espalier or Quenouille Training.

Ripe in July and August.

| | | | |
|------------------------|----|----------------------|----|
| Blue Gage | 1 | *Blue Perdrigon | 2 |
| *Early Amber | 48 | Early red Primordian | 17 |
| Great Damask of Tours | 3 | *Green Gage | 10 |
| *Jaune Hâtive | 49 | *Morocco | 6 |
| Précoce de Tours | 7 | Violette hâtive | 9 |
| Wilmot's Early Orleans | 41 | *Kirk's Plum | 5 |

Ripe in August and beginning of September.

| | | | |
|---------------------|----|---------------------|----|
| *Brignole | 44 | *Drap d'Or | 47 |
| Bolmar's Washington | 53 | Early Orleans | 16 |
| Flushing Gage | 62 | *Fotheringham | 18 |
| *La Royale | 25 | Little Queen Claude | 11 |
| Luccomb's Nonesuch | 12 | *Mirabelle | 51 |
| Monsieur | 28 | New York Purple | 61 |
| Orleans | 29 | *Purple Gage | 31 |
| *Royale de Tours | 36 | Violet Diaper | 38 |
| *Wheat Plum | 40 | *White Perdrigon | 60 |

Ripe September to October.

| | | | |
|--------------------|----|---------------------|----|
| *Apricot Plum | 43 | Cooper's Plum | 63 |
| Coe's Plum | 45 | *Diaper | 15 |
| Domine Dull's Plum | 64 | Downton Imperatrice | 46 |
| Goliath | 20 | *German Prune | 19 |
| *La Delicieuse | 24 | *Mimm's Plum | 23 |
| *Imperatrice | 21 | Prune Damson | 8 |
| Prune Suisse | 30 | Red Perdrigon | 34 |
| *Red Magnum Bonum | 33 | Saint Catherine | 52 |
| Violet Perdrigon | 39 | Winesour | 42 |
| *Wentworth | 54 | *White Imperatrice | 58 |
| White Damson | 57 | *White Bullace | 55 |
| White Magnum Bonum | 59 | Wentworth | 54 |



CHAPTER XIII.

CULTIVATION OF QUINCES.

Propagation.

The Quince is propagated by layers at any time during the winter months. When the young shoots are laid down, there should not be more than two eyes left above ground, and when those have grown five or six inches long, one of them should be cut clean off, leaving the other to form the plant, which by the autumn will be three feet high.

The layers must be taken off the stools as soon as the leaves are fallen, and planted out in rows at three feet apart

from row to row, and ten or twelve inches from plant to plant in the row. At the end of one or two years they will be fit to bud or graft with the different sorts of Pear, for quenouille or espalier training; or they may be allowed to grow up and form standards for orchard planting.

Those, however, which are intended for budding or grafting, should be shortened to eighteen inches, as soon as quartered out in the rows, which will keep them upright, firm, and steady: but those intended for standards should be staked and tied up as soon as planted, and at the end of three years they ought to be fit to be planted out where they are intended to remain.

Cultivation.

The Quince is cultivated as an open standard. Its management is the same as that of the Plum.

The Quince may very safely be planted out in the orchard, without any fear of its degenerating either the Apple or the Pear, an erroneous idea entertained both by *Miller* and *Forsyth*.



CHAPTER XIV.

CULTIVATION OF RASPBERRIES.

Propagation.

The propagation of Raspberries is so well known to every gardener to be by suckers, that nothing need be said under this head;* but the raising of a new plantation of stools is not by every one accomplished in the shortest space of time, and a collection is scarcely ever arranged so as to give all the sorts of which it may consist an equal advantage. In order to this, it is necessary that the respective heights should be known, to which the different varieties attain. This will enable the planter to arrange them to the greatest advantage.

* Cane Raspberries may be propagated by layers, as follows: in the month of July bend down the tops and with a dibber make a hole in the ground, stick in the tops and fasten them down with the foot. *Ed.*

This will be by placing the tallest growers at the back, the middle growers next, and the shortest growers in front. By this mode of arrangement, the shorter and middle growers will receive their due proportion of sun, without being interrupted by those which attain the greatest degree of elevation. The necessity of such an arrangement as this must be obvious to those who are aware of the advantage to be derived, in wet and cloudy seasons, in having this delicate and tender fruit fully exposed to the sun, and receiving a free and plentiful admission of air.

In making such a plantation as this, it will be advisable, if possible, to have the rows extend from *east to west*. These should be four feet at least from each other; and supposing one row only can be allotted to each sort, and that six rows are to form the extent of the plantation, then the first or north row may be planted with the *Cornish*, No. 9; the second with *Woodward's Red Globe*, No. 22; the third with *Red Antwerp*, No. 3; the fourth with *Yellow Antwerp*, No. 4; the fifth with *Cane*, No. 6, 7, or 8; the sixth with *Double Bearing*, No. 10 or 11.

The stools in the first and second row should be four feet apart; those in the third and fourth, three feet and a half; and those in the fifth and sixth, three feet. In planting, young suckers should be made choice of; and if in plenty, three of these should be allowed to each stool, placing them in a triangle of six inches apart. If fruit are not wanted the first year, the plants will gain considerable strength by being cut down within six inches of the ground as soon as planted, instead of leaving them three or four feet high in order to obtain from them a crop of fruit.

In selecting the sorts for the above six rows, it is intended only to show their arrangement as far as regards their relative heights, not as a proper proportion of each; because a single row of yellow-fruited will not, by many, be deemed sufficient for five rows of red.

When a larger collection is intended to be planted out, the additional varieties may readily be placed so as to correspond with those which I have selected as a specimen.

After the stools are established, and fruit of the largest size acquired, care must be taken to select the strongest canes, and a few of these only from each plant, in proportion to its strength, shortening each to about four-fifths of its original height: these should be supported singly by a small stake to each. For general purposes stakes are unneces-

sary, as three, four, five, or six canes from the same stool may be tied together on their tip-ends: this may be done so as to give each cane a bow-like direction, which will give much more room for their laterals to grow than if tied up in a more perpendicular manner.

As a succession of this very favourite fruit must always be desirable in the dessert, it may be prolonged considerably beyond its usual time by cutting down some of the stools wholly to within a few inches of the ground, instead of leaving the canes at four fifths of their length.

This operation may be practised upon both the Red and the Yellow Antwerp, as well as upon several of the other varieties, from which good crops of fruit may be obtained in August.

The double-bearing varieties should have every alternate stool cut down annually: these will furnish an abundance of fruit so late as September, and in a fine warm autumn even to a later period.

As the finest and best of these fruits are, in all cases, the produce of strong and well-ripened canes, it becomes necessary that the stools should have every advantage afforded them. This may be readily effected by causing all the former year's canes to be cut down to the ground as soon as they have produced their crop, instead of allowing them to stand till the winter or spring: this removes an unnecessary encumbrance, and at a season when sun and air are of infinite importance to the young canes, consequently to the succeeding crop of fruit.



CHAPTER XV.

CULTIVATION OF STRAWBERRIES.

Cultivation.

As early in the summer as the young runners of Strawberries have taken root, they should be taken up and planted out in nursery beds, at a distance of five or six inches from each other. These, in the course of the summer and autumn, will make fine, large, well-rooted plants, and many of the kinds will be sufficiently strong to produce fruit the following summer

In preparing the ground for the reception of these plants, it should be trenched two spades deep (twenty inches), with a quantity of half-rotten dung mixed with the first spit. In planting them out, the most economical method perhaps will be, to plant in beds of four rows each, with intervals of two and a half or two feet between the beds, according to the sorts to be planted.

The strongest growers, such as *Wilmot's Superb*, and all the varieties of the third Class, may be fifteen inches from row to row, and fifteen inches between each plant; the next strongest may have the rows fifteen inches apart, and the plants twelve inches: the third size, comprising all those of the sixth and seventh Classes, may have the rows twelve inches apart, and the plants twelve inches; the fourth size, those of Class I. and V., may have the rows twelve inches apart, and the plants nine inches.

During the first year, all the runners should be cut off the plants some time before they have taken root, which will give the stool plants full possession of the soil. Such sorts as show fruit should have the ground covered, when coming into blossom, with either short grass or with straw, which will keep the blossoms clean, and the fruit free from soil when ripe; besides, the surface of the ground will be protected from the scorching rays of the sun, and in case of heavy showers, the rain will thus be prevented from running off. As soon as the fruit is gathered, however, this covering should be removed, and the ground kept clean by the hoe. In the winter, and not before, as the plants will not have finished their growth, the leaves must be cut off, and the spaces among the plants, as well as the alleys, dug carefully over, so as not to injure their roots: this will be best done with a three-pronged fork, instead of the spade. The second summer, the plants will bear their best crop and finest fruit; the beds and outside of the alleys should be covered with mown grass or with straw, as before, three or four inches thick: by this method I have found the fruit not only more abundant, but much finer than by any other.

In cultivating the *Haulbois Strawberry*, plants from bad collections produce a number of what some gardeners call *male* or sterile plants; and many are of opinion, that because they are *males*, it is necessary they should be preserved in their beds, in order to fertilize the others; and some have gone so far as to plant them with a rather numerous regular-

ity for this purpose. The consequence has been, that their beds have proved more fertile in leaves than in fruit, and the *stock* has at length been condemned as bad ; whereas its sterility has proceeded from those favourite males, the stools of which having no crop of fruit to support always produce a superabundance of runners, which being also much stronger than the fertile ones have consequently overrun and overpowered them, and literally annihilated the only ones capable of producing fruit.

Having had a parcel of Hautbois plants given to me some years ago, I planted them out, and suspecting there were many sterile plants among them, I did not suffer a runner to remain the first year. The second year, five plants out of six proved to be so, which I immediately destroyed ; and as soon as the runners of the fertile ones became rooted, I planted out the bed afresh : these produced me one of the most fertile crops I ever saw, and the runners from them produced the successive crops the same.

I selected a few of the finest of the first berries of those which bore the first year, and sowed the seeds ; these produced, as might be expected, both fertile and sterile plants, the latter of which I again destroyed, and saved a few only of those which produced the finest fruit, and of similar size, figure, and quality ; the runners from these I planted out as before, and they produced me a perfect crop of fruit, without a single sterile plant being found among them : thus was my first stock of prolific Hautbois obtained.

After stating thus much relative to this class of Strawberries, it can hardly be necessary for me to point out the necessity of closely examining all new-made beds of them, and of entirely extirpating those worse than useless sterile plants.

Alpine Strawberries have been recommended by some to be always raised from seed. I have raised many this way, and I have found myself disappointed, in having a portion of them produce inferior fruit to those from which the seeds were obtained. Thus a mixture of Alpines is the result, which in my opinion is no way desirable, as in all cases a crop of the best fruit can never be equalled by a mixture of the best with inferior varieties.

In propagating the Alpine Strawberry by the runners from one single plant, all its offspring must be the same ; it therefore becomes necessary to select the very finest kind for the purpose ; the fruit large, broad at its base, and sharply conical.

If the runners are planted out in August or the beginning of September, the beds will be covered with runners by the spring; these should not be removed, as directed for the other classes, because the first and strongest of them will produce fruit during the autumn, and continue in succession to a late period of the season. But a succession of finer fruit than these is produced by cutting off all the flower stems as soon as they begin to blossom, from their commencement in the spring till the end of June. By this means a most abundant supply of the very finest fruit is produced from the end of July till the frost sets in.

In pursuing this latter mode of management, it would be most advisable, perhaps, to plant a small-sized bed for the purpose, allowing the plants a space of six or eight inches from each other, instead of more, which will ensure a thicker crop; and in all cases with Alpines, it would be still better to have some of both *Red* and *White* planted upon a north aspect, and that these plantings should be removed annually.

The *Wood Strawberry* requires the same management, except in this, that as it does not produce its fruit in the autumn, its flower stems must not be cut down in the spring, in expectation of a succession crop.



Mr. Forsyth's Composition.

Mr. Forsyth, May 11, 1791, gave the following directions "for making a composition for curing diseases, defects and injuries in all kinds of fruit and forest trees, and the method of preparing the trees and laying on the composition:

"Take one bushel of fresh cow-dung, half a bushel of lime rubbish of old buildings (that from the ceilings of rooms is preferable,) half a bushel of wood ashes, and a sixteenth part of a bushel of pit or river sand; the three last articles are to be sifted fine before they are mixed; then work them well together with a spade, and afterwards with a wooden beater, until the stuff is very smooth, like fine plaster used for ceilings of rooms.

"The composition being thus made, care must be taken to prepare the tree properly for its application, by cutting

away all the dead, decayed, and injured part, till you come at the fresh sound wood, leaving the surface of the wood very smooth, and rounding off the edges of the bark with a draw-knife or other instrument, perfectly smooth, which must be particularly attended to; then lay on the plaster about an eighth of an inch thick, all over the part where the wood or bark has been so cut away, finishing off the edges as thin as possible. Then take a quantity of dry powder of wood-ashes mixed with a sixth part of the same quantity of the ashes of burnt bones; put it into a tin box with holes in the top, and shake the powder on the surface of the plaster till the whole is covered with it, letting it remain for half an hour to absorb the moisture; then apply more powder, rubbing it on gently with the hand, and repeating the application of the powder till the whole plaster becomes a dry, smooth surface.

“If any of the composition be left for a future occasion, it should be kept in a tub or other vessel, and urine poured on it so as to cover the surface, otherwise the atmosphere will greatly hurt the efficacy of the application.

“When lime rubbish of old buildings cannot be easily got, take pounded chalk or common lime, after having been slaked a month at least.

“As the growth of the trees will gradually affect the plaster, by raising up its edges next the bark, care should be taken, when that happens, to rub it over with the finger when occasion may require, (which is best done when moistened by rain,) that the plaster may be kept whole, to prevent the air and wet penetrating into the wound.”

Mr. Forsyth says, farther on, “As the best way of using the composition is found by experience to be in a liquid state, it must, therefore, be reduced to the consistence of a pretty thick paint, by mixing it up with a sufficient quantity of urine and soap-suds, and laid on with a painter's brush. The powder of wood-ashes and burnt bones is to be applied as before directed, patting it down with the hand.”

Although I do not feel disposed to go the length of admitting all that has been said of the virtues of this composition, I believe it to be a very excellent one to be applied to trees where their limbs have been amputated, or their bark injured by wounds. I have therefore inserted its preparation here, verbatim, from Mr. Forsyth's Treatise, and re-

commend its application in the manner he has directed, particularly in a liquid state.

A Wash for the Stems of Fruit Trees.

Take a peck of fresh cow-dung, half a peck of quick-lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much urine and soap-suds in a boiling state as will form the ingredients into a thick paint.

This composition may be applied to the stems of young standard trees when planted out into the orchard, to prevent their being injured by the depredations of hares and rabbits.

A Wash for the Stems and Branches of Fruit Trees.

Take half a peck of quick lime, half a pound of flour of sulphur, and a quarter of a pound of lamp-black. Mix the whole together with as much boiling water as will form the ingredients into a thick paint. This composition is recommended to be applied to the stems and limbs of apple trees which are infested with the *White Mealy Insect*, having previously removed the moss and loose bark by scraping them off with a strong knife, or some other instrument adapted to the purpose.

In using the composition, it will be most efficacious if applied in a warm state, or something more than blood heat.

On young trees, strong vinegar will effectually destroy this insect, and I have for many years, in my own nursery, used it for this purpose: but this would be too expensive to be applied when the trees are large.*

* A solution of potash to wash the stems of the trees early in the spring before the buds expand, will effectually destroy them.

Am. Ed.

I N D E X

TO THE DIFFERENT FRUITS.

ALMONDS.

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| 1. <i>Amande commune</i> | 1 | 1. Common Almond | 1 |
| 2. <i>Amande douce à coque duré</i> | 2 | 2. Hard-shell Sweet Almond | 1 |
| 3. <i>Amande douce à coque tendre</i> | 2 | 4. Ladies' Finger Sweet Al- | |
| 4. <i>Amande des Dames</i> | 2 | mond | 2 |
| 5. <i>Amande Sultana</i> | 2 | 6. Pistachia Almond | 2 |
| 6. <i>Amande Pistache</i> | 2 | 7. Princess Paper-shell Al- | |
| 7. <i>Amande Princesse</i> | 2 | mond | 2 |
| 8. <i>Amande Amère</i> | 2 | 5. Sultana Almond | 2 |
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| 46. Alfriston | 20 | 69. <i>Belle Grideline</i> | 27 |
| 103. <i>American Newtown Pip-</i> | | 62. <i>Bell's Scarlet</i> | 25 |
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| 165. Ashmead's Kernel | 63 | 70. Biggs's Nonesuch | 28 |
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Cydonia Sinensis.
CHINESE QUINCE. 1845.

APPENDIX.

THE CHINESE QUINCE. (*Cydonia Sinensis.*) (See plate.)

WE are happy in being enabled to present our readers with an engraving, taken from nature, of this beautiful, and as yet exceedingly rare fruit. It has flowered with us for several successive seasons, but has fruited in perfection for the first time this present (1845) Autumn.

It is very ornamental, considered as a flowering shrub; straight and symmetrical. Leaves oval, neatly serrated, flowers of a handsome rosy tint.

Fruit, as per drawing, in length 5 inches, and 3 and 3-4 inches in diameter, oval, and smooth, and free from any protuberances. The *Skin* of a deep lemon color. *Eye* sunken in a rather deep basin, calyx not perceptible. It is produced on a strong spur which does not come away with the fruit but remains for future bearing.

The specimen from which our drawing was made, weighed one pound and three ounces avoirdupois. It was produced in the garden of William W. Fox, Esq., of Westchester county, N. Y., who obtained the tree from our nursery at Harlem about five years since. It requires a strong loamy soil and a sheltered situation. In a light or sandy soil the fruit is apt to drop off prematurely. The juice is harsh but brisk and lively. It makes a very superior marmalade.

A peculiar trait in the character of this tree is that the outer bark shells off, and in the winter and spring following the bole of the tree appears smooth and polished.

It is altogether one of the most desirable additions that has been made to our gardens for many years. When in

blossom its appearance is highly ornamental, and when laden with fruit it resembles a large lemon or citron tree.

JAPAN QUINCE. (*Cydonia Japonica*.)

This, which until recently has been regarded merely as a flowering shrub, of late bears fruit in abundance, which is principally valuable for marmalades.

APPLES.

No. 232. BALDWIN. *Manning. Downing, etc.*

Baldwin's. *Hort. Soc. cat. No. 32.*

This fine apple is well known and highly esteemed in the Eastern states where it is extensively cultivated as a table fruit and keeping apple. The grafts were sent us by Salmon Lyman, Esq., of Manchester, Conn.

It is of American origin and thus described: "Of medium size, the form round. The skin mostly of a brilliant red, with some indistinct yellow streaks; in some situations a large proportion of yellow. The flesh is very fine, crisp, juicy, and rich. It bears abundantly every other year, keeps well through the winter, and though so common it will bear comparison with the finest of the new varieties."*

233. CHANDLER. *Downing.*

This fine fruit, it is said, originated in the town of Pomfret, Conn. Fruit, large, roundish, slightly flattened and one-sided, or angular in its form; obscurely ribbed on the sides, skin thickly streaked, and overspread with dull red, (with a few streaks of brighter red,) on a greenish yellow ground, the red sprinkled with light gray dots. White, tender, and juicy; with a moderately rich sub-acid flavor. Nov. to Feb. †

* The New England Fruit Book, by Robert Manning. Second Edition. Boston 1844.

† Downing. "Fruit, and Fruit Trees of America, by A. J. Downing, 1845"

234. PECK'S PLEASANT

This is also an Eastern apple of high reputation and much cultivated in Connecticut and Rhode Island. Mr. Lyman, from whom we received the grafts says: "It is considered among the finest of the New England apples." It sells well in the market, is a good table fruit, and will keep till March.

235. POMEROY. *Hort. Soc. Cat. No. 796.*

Taunton, *of some cultivators.*

Pomme royal.

This is a celebrated Devonshire (England) apple. Valued there much as we value our Newton Pippin. It is much cultivated also in some parts of New England, and has been deemed, erroneously an American fruit. Downing says: "The oldest known trees are growing on the Putnam estate in Pomfret, Conn." It is a first rate culinary as well as a fine dessert apple.

236. SEEK NO FURTHER. *Coxe.*

An Eastern apple which has long been cultivated in our nurseries. It is described as "a large fruit of a round but oblong form, the skin smooth, of a yellowish green color. The flesh yellow, juicy, rich, and tender; an agreeable winter apple. The tree bears well. The trunk straight and handsome, regular in form."

The *Rambo*, or *Romanite*, (of Coxe,) we believe to be a different apple.

237. PORTER. *Manning. Downing.*

It originated, says Manning, on the farm of the Rev. Samuel Porter, in Sherburne, Mass. The fruit is sometimes large, the shape oblong, pointed at the blossom end. The skin of a bright yellow, often with a blush of red on the sunny side. The flesh fine, sprightly, and agreeable. It bears well. Ripens in September and October, and is a most beautiful fruit, either for the market or private garden.

238. ROXBURY RUSSETT. *Hort. Soc. Cat. No. 996.*

This is well known as a long-keeping apple, and extensively cultivated in New England. It is, says Manning,

of medium size, round and flat at the ends. The skin of a fine yellow russett, often mixed with a dull red. The flesh white. It bears well, and can be brought to market later than any other.

151. ORTLEY. See page 57.

By some strange blunder, this, which is beyond controversy, an American apple and fully equal in every respect if not superior to the Newtown pippin, has been supposed by Thompson to be a synonym of what he calls—*Woolman's long*. Downing, we perceive, has followed him, and describes a very different fruit. The description given by Lindley, taken from the transactions of the Hort. Soc. of London, is correct. It was made from fruit sent by us in a box to the society, and for which we had the honor to receive their medal in 1825. What "*Woolman's long*" may be, we know not. The true "Ortley," a name which we do not intend to give up, is not *long*; but resembles in shape the Newtown pippin, a little more inclined to oval. We are willing to supply cultivators with grafts of this most superior apple, which we suppose has by some means been confounded by our recent authors on Pomology with a very different and inferior fruit.

218. FALL PIPPIN

We allude to this here, merely to re-affirm our opinion that it is of American origin. See the description p 85.

PEARS.

Having given our sentiments on the controversy relative to the absurd theory first advocated in England by Knight, (see page 377) it is unnecessary to enter upon it again. We cannot refrain, however, from expressing our gratification at the bold stand taken by Mr. Downing, and entirely coincide with him in opinion. Many of the old varieties which, according to the theory, had run out and become extinct, have re-appeared with new names; and, doubtless, by proper attention and suitable cultivation, all that are

worth having will come back in like manner. Not the least among the evils resulting from the prevalence of Knight's doctrine has been the multiplication of new names and the confusion worse confounded of endlessly multiplied synonyms. We have had under cultivation, for instance, the "Williams's Bouchretien" for many years, and always esteemed it highly; but were unable to identify the "Bartlett" as the same fruit until quite recently. We prefer the original name, and in all similar cases we think it advisable to "inquire for the old paths and walk therein." Much has been effected in this respect, particularly with pears, by the cultivators and amateurs in the neighborhood of Boston. They are entitled to great credit and will, we trust, persevere until the pomological world has something like a correct nomenclature for this sadly treated class of fruits.

No. 164. NEW YORK VIRGALIEU.

Williamson's Virgalieu. *Coxe*, 1817.

Virgalieu. *Nursery Cat.* 1807.

Bergaloo. *Of Cultivators.*

Surpasse Virgoulouse. *Of Parmentier and others.*

Columbian Virgoulouse. *Of Bloodgood.*

Columbia. *Downing.*

Saint Michael. *Of Boston Cultivators.*

In our first edition of this work in 1833, we omitted this most valuable pear, supposing from the similarity of names, that it might be the same as (No. 146) the Virgoulouse of the French, the fruit of which we had never seen. During the past Summer we had an opportunity to see and compare the fruit of four distinct varieties which by orchardists and cultivators in general have been confounded. They were the White Doyennè, the Gray Doyennè, the Virgouleuse, and the New York Virgalieu. They are beyond question distinct fruits, and the latter decidedly the best. In comparing the young wood of the White Doyennè and New York Virgalieu, at this time, (Dec. 1845,) the difference in its color and in the form of the buds is very evident. That of the former is of a light ash color; the eyes or buds stand out prominent. In the shoots of the New York Virgalieu, on the other hand, the wood is of a chest-

nut color and the buds, like those of an apple, incline to the shoot. Mr. Downing is consequently in error in confounding it with the white Doyennè, as are those who call it the Saint Michael, which is a synonym of the white Doyennè. We have now no doubt that is of American origin. It originated, as we believe, in the garden of a gentleman in the upper part of the city of New York. Since the year 1807, when we came in possession of the nursery of David Williamson, we have cultivated this superior fruit. At that time it was almost the only variety inquired for, and the name given it, as we understood by a Frenchman, was adopted by Mr. Williamson and has ever since been retained by us. Hence by Mr. Coxe, in his "View of the Cultivation of Fruit trees," published in 1817, it is called *Williamson's Virgoulouse*. He says of it: "The tree is of vigorous growth and bears well; a *native fruit* from New York," (p 210.) and of the (French) Virgoulouse, he says he imported it from France, and of course knew it to be different. The name *Surpasse Virgoulouse* was given by Parmentier, who found the pear in cultivation among us, and thus called it to distinguish it from the French variety, and to indicate its superiority.

Fruit, above the medium size, roundish, turbinate, tapering handsomely to the stem. Generally about two inches and three fourths in length and 2 and 5-8 in diameter. *Skin* smooth and when perfectly ripe of a citron color and clouded with brownish yellow, and on the sunny side a fine blush red. *Eye* small, with very little depression, without any wrinkle. *Stalk* about three fourths of an inch long, rather stout, often a little curved, inserted in a very small cavity, nearly level with the fruit. *Flesh*, a rich light yellow, buttery and melting; juice sweet, plentiful, aromatic and very delicious. It ripens about the first week in October, and will keep with proper care until the middle of January.

The fruit varies much in size according to the thriftiness of the trees. They should have a warm and sheltered situation, and require to have the branches thinned out, and likewise to be well manured and the soil mellowed every year. It is an abundant bearer, but if neglected and exhausted by overbearing, and especially when the roots get down into a poor gravelly soil, the fruit will be

small and is apt to crack. When this is the case it should be kept from bearing for a year, by taking away all the young fruit, so as to throw it into strong wood. By suitable care and cultivation it will be found that it has neither "run out," nor is it likely to be superseded by any other of domestic or foreign origin. Taking all its good qualities into the account, it is entitled to the first place in the first rank.

165. BLOODGOOD'S EARLY.

The late James Bloodgood, of Flushing, L. I., gave us grafts and fruit of this variety in the year 1833. He informed us that it was a seedling variety. *Fruit*, middle size, turbinate, about 2 inches long, and 1 and 3-4 in diameter. *Stalk*, 1 inch long, slender and curved. *Eye*, open, with a regular calyx. *Stem*, light yellow with russet specks. *Flesh*, rich, melting, and buttery. It ripens in the latter end of July. It is a desirable pear, coming in a little after the Madeline, which it somewhat resembles. The *Bloodgood* of Manning is a very different variety.

166. ANGORA.

Introduced by Mr. Mantel, of this city; principally valuable on account of its large size, and hence sought after as a *baking* variety. It somewhat resembles the Uvedales St. Germain, from which it is probably a seedling. See No. 156.

167. ANDREWS.

A favorite native variety from Dorchester, Mass. Manning says: "It is a most valuable pear, producing its fruit early and abundantly; ripe in Sept. and Oct. It has not as yet fruited with us; and, of course, we cannot speak of it positively.

38. BARTLETT.

See Williams's Bouchretein, No. 38, p. 229. We prefer to retain the original name, although it is known as "Bartlett" among the cultivators in the Eastern states.

168. CUSHING.

Said to be a native fruit from Hingham, Mass. The size in rich ground is large, form oblong, ripening the last of September. "This pear," says Manning, "is in our soil, equal to the 'Bartlett,' " by which he means, of course, Williams's Bonchretien.

169. DEARBORN'S SEEDLING.

A variety much resembling the Lammas (No. 21.) It originated, according to Manning, at Brimley Place, Roxbury, Mass., the seat of Hon. H. A. S. Dearborn. Ripe in August.

170. DIX.

We doubt whether this is not the Old Brown Beuree (No. 71.) It is, however, described by Manning as having originated in the garden of Mrs. Dix in Boston. Size large, oblong, tapering gently from the blossom end to the stem, which is short. The skin, when ripe, is yellow, sometimes with a blush of red on the side exposed to the sun. Flesh, melting, juicy and very rich. Oct. and Nov. The wood *small and thorny*.

Downing describes the fruit as large, oblong, skin roughish, fine deep yellow at maturity, marked with distinct russet dots, and sprinkled with russet around the stalk.

171. LOUIS-BONNE DE JERSEY.

Probably the Louis-Bonne (No. 90) cultivated in great perfection in the Island of Jersey, where all the varieties of the pear ripen in greater perfection than in England, or France. It may, however, be a distinct seedling variety. Time must determine.

172. STEVENS'S GENESEE.

Supposed to be a native fruit. First brought into notice by a Mr. Stevens, near Rochester, N. Y. Downing describes the *fruit* as large, roundish, obovate, and of a yellow color, resembling the Doyennè. Stalk, about an inch long, stout, thicker at the base, and set in a slight, rather one-sided depression. Calyx with short, stiff divisions

placed in a smooth basin of only moderate depth. *Flesh*, white, half buttery, with a rich aromatic flavor, somewhat like that of Gansel's Bergamot. First of September.

173. VAN MONS LEON LE CLERC.

This most noble pear is supposed to be among the best of the many varieties for which we are indebted to Mr. Van Mons, of Brussels. Downing gives an outline from a specimen "just produced by Col. Wilder, of Boston, whose standard pears are unrivaled in New England. *Fruit*, large, oblong, obovate. *Skin*, yellowish, much mingled with brown over nearly the whole surface and slightly russeted near the stalk. *Flesh*, yellowish white, buttery and melting, with a rich sugary flavor. Oct. and Nov."

PEACHES.

The list of Peaches is already sufficiently large. Mr. Lindley describes 60 varieties to which we have added 16 distinctly and decidedly American. From the facility with which seedlings are raised in this climate the catalogue of names might be swelled to an almost unlimited extent. We deem it necessary here to make a few observations on the manner in which a recent author has treated this branch of the subject. In the first place, the classification of Lindley is unequalled for its elegance and simplicity, and just as far as it has been deviated from, by just so much is it defective. In the second place, duty to ourselves and to the fruit-growing community obliges us to notice here several errors that have been circulated in recent publications:

No. 61. ASTOR.

For a correct description of this favorite peach, which we had the honor of first bringing into notice, the reader is referred to page 183. That part of Downing's description which was not borrowed from us is very defective, and seems to have been taken from an entirely different fruit.

63. BREVOORT'S SEEDLING MELTER.

We know not by what right the author referred to has dropped a part of the name of this "excellent little peach." Perhaps to make it quadrate with the strange assertion that "it is almost always large on the Hudson river;" which, if it be true, must certainly refer to something else. See page 183.

65. EARLY SWEET WATER.

This is also most erroneously described. "Fruit sometimes large." It is never large, but remarkably uniform. See p. 184.

76. HOFFMAN'S POUND.

For our name of this fruit we have given reasons at page 189, which ought to be satisfactory; and no one, we think, has any right to alter it; least of all, he who says "it is a good fruit, *but* its place has been taken of late by other more popular sorts." There are to be sure other "popular sorts;" and perhaps where the Hoffman's Pound is not known—"more popular sorts;" but it is one of our very finest, and without exception the *largest* of our fall peaches. It requires, in order to ripen in perfection, a sheltered situation.

PLUMS.

No. 53. BOLMAR'S WASHINGTON. Page 298.

The engraving of this most magnificent of all Plums which accompanies the present edition, was made from the original drawing by Leney, in 1818, when we had the honor of first introducing it to public notice. Some of the new books, we perceive, give most erroneous descriptions of it, and one author has dropped, most unwarrantably, a part of its name, calling it merely—Washington. It is without doubt the best American variety, and the name of the gentleman with whom it originated ought to be

perpetuated. Let it be, to the end of time, *Bolmar's Washington*.

The reader will please correct with his pen an error which occurs in our description (p. 298) and which was overlooked when the pages were passing through the press. Say—*Fruit*, regularly formed, nearly round, two and a quarter inches in length; and two inches and one-eighth in diameter.

NO. 69. BLEECKER'S GAGE.

Produced from seed, says Manning, by the Rev. Mr. Bleecker, of Albany, N. Y. The form oval, nearly round, skin a dark yellow with dark red spots and blotches. The flesh is rich and excellent, a great bearer. Ripe in Sept. Downing says of it: "Raised by Mrs. Bleecker 30 years ago from a *prune* pit given her by the Rev. Mr. Dull, of Kingston, N. Y., which he received from Germany."

70. DANA'S YELLOW GAGE.

A native, says Manning, of Ipswich, Mass.; of a pale yellow, medium size; *flesh* sweet and juicy; ripe in August and September.

71. DUANE'S PURPLE. *Manning*.

The same as known by some cultivators as "Duane's Purple French." Originally imported from France by J. Duane, of Duanesburgh, N. Y., the name having been by some means lost. Future research will doubtless identify it with its true name. We have not seen the fruit in perfection but infer that the figure of it by Downing is too large, as in his book it appears much larger than *Bolmar's Washington*, of which the author says he has seen fruit seven inches and a quarter in circumference.

The tree is readily known by the gray color of the wood; and the large, woolly, under surface of the leaf.

72. GROS REINE CLAUDE. *Murray's Reine Claude Nursery Cat*.

Originally introduced from France, by John R. Murray, Esq., of this city. Similar in many respects to the Green

Gage (No. 10) but a larger and finer fruit. The leaves of the tree thicker and more glossy. It is decidedly the best of the numerous varieties known as Gages.

73. JEFFERSON.

A Seedling, raised by the late Judge Buel, of Albany, probably from the Bolmar's Washington. As it has not fruited with us, we copy a description from Downing:—
"Fruit large, skin a golden yellow, with a beautiful purplish red cheek, and covered with a fine white bloom. *Stalk*, an inch long, pretty stout. *Flesh*, a deep orange, parts freely from the stone, which is long and pointed; rich, juicy and high-flavored.

74. LAURENCE'S FAVORITE.

This is one of the best of the numerous Seedlings from the Green Gage that have yet appeared. It originated in the City of Hudson, N. Y., in the garden of the gentleman whose name it bears. The climate and the soil in the neighborhood of the cities of Hudson and Albany, and indeed of most of the towns on the North River, are exceedingly congenial to the Plum; and almost innumerable are the varieties, that from these quarters, appear in our markets. This is especially the case with varieties raised from the "Gages." Some of them are of good size and desirable, others small and worthless.

75. PADDOCK'S MAGNUM BONUM.

According to the statement of the gentleman from whom we received this variety, in 1833, it originated from a pit brought from Russia by Capt. Paddock in the year 1805. It is a very valuable addition. *Fruit*, large, nearly egg shaped; measuring six inches in the longer circumference, and in the other five and a quarter. *Skin*, reddish purple, with a light blue bloom, darker on the shaded side, with very fine yellow specks. *Flesh*, firm, yellow, and rich, adhering to the stone which is large and flat, oval and pitted.

